



Chewy Goopy Paleo Brownies

Gluten-Free, Grain-Free, Dairy-Free, Nut-Free
Recipe by Planks, Love & Guacamole

Ingredients

- 1 cup chocolate chips
- 5 tablespoons butter, ghee or coconut oil
- 1 cup coconut sugar
- ¼ cup Otto's Naturals – Cassava flour
- 2 tablespoons unsweetened cocoa
- ¼ teaspoon salt
- 2 eggs
- 1 tablespoon vanilla extract

Instructions

1. Preheat oven to 350 degrees Fahrenheit and line an 8" x 8" baking dish with parchment paper.
2. Melt chocolate chips and butter in saucepan on low just until melted.
3. Combine dry ingredients (coconut sugar, Otto's Naturals – Cassava flour, unsweetened cocoa and salt) in a large mixing bowl.
4. Whisk egg and vanilla in a small bowl.
5. Add melted chocolate and eggs to large mixing bowl with dry ingredients. Mix to form smooth batter.
6. Pour batter in parchment lined dish. Bake in preheated oven 30-40 minutes (start checking around 25 minutes since cooking time will vary based on pan and oven used).
7. Allow to fully cool before cutting.