Chocolate Almond Brownies

These double chocolate brownies improve and are better - moister and chocolatier - the next day. Almond 'flour' has a finer texture than ground almonds. Both coconut flour and almond flour and can be found in health food stores, many grocery stores in the bulk section, and even Winners!

Makes one 8" x 8" pan

1/2 cup butter, melted
1/2 cup cocoa powder (powdered raw cacao works well)
1/2 cup milk or unsweetened almond milk
1/3 cup liquid honey
2 tbsp granulated sugar
2 tsp vanilla extract
2 eggs

1 1/4 cups almond flour
1/3 cup coconut flour
1/4 tsp baking soda
1/2 cup semi-sweet chocolate chips
1/2 cup chopped walnuts, optional

1. Preheat oven to 350°F (180°C). Grease an 8-inch x 8-inch (20 x 20 cm) square baking pan.

2. In a medium bowl, whisk together the melted butter, cocoa powder, milk, honey, sugar, vanilla extract and the eggs. Whisk well. Set aside.

3. In a small bowl, whisk together the almond flour, coconut flour, and bakings soda.

4. Add the dry ingredients to the wet ingredients and stir until almost combined. Add in the chocolate chips and walnuts and fold into the batter. Transfer the batter to the prepared pan. Let the batter rest for 5 minutes before baking - this allows the coconut flour to absorb the liquid.

5. Bake for 25-30 minutes, or until a cake tester inserted into the centre comes out with a small amount of batter on it. Cool.