

# Decadent Chocolate Brownies

8 ingredients · 30 minutes · 18 servings



## Directions

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1. Preheat oven to 190°C. Line a 30x30cm tin with baking parchment.
2. In a saucepan melt the chocolate, milk, coconut oil and maple syrup, stirring frequently.
3. Remove from heat and stir in cocoa powder. Leave to cool for 10 minutes.
4. stir in eggs, flour and nuts. pour into tin and cook for approximately 15 minutes, till the top is glossy and the brownie is still a bit gooey.
5. Cool in the tin. Lift out using the parchment paper. Cut into 9, and then halve those. Enjoy!

## Notes

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### Nut Free

Omit the chopped nuts and use gluten free SR flour instead of almond flour.

### Storage

Store in fridge. Can be frozen for up to 3 months.

## Ingredients

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- 125 grams** Dark Chocolate
- 1/2 cup** Unsweetened Almond Milk
- 2/3 cup** Coconut Oil
- 1 cup** Maple Syrup
- 1/2 cup** Cocoa Powder
- 3** Egg
- 1 1/2 cups** Almond Flour
- 1/4 cup** Chopped Nuts (optional)