



Grain-Free Brownie Pine Cones

Gluten-Free, Dairy-Free, Grain-Free option, Nut-Free option, Paleo option

Recipe by Whisk me Free

Prep Time: 10 Minutes

Cook Time: 30 Minutes

Ingredients

Brownie Base

- 1 bag Otto's Naturals Grain-Free Brownie Mix ([Classic](#) or [Paleo](#))
- ½ cup oil
- 2 eggs

Assembly

- 2 cups gluten-free Choco Shells / Coco Pops Chocos cereal
 - **Alternatively, use 2 cups sliced almonds + 1 cup dairy-free melted chocolate
- 1 Tablespoon powdered sugar, optional

Instructions

1. Preheat the oven to 180°C/350°F and line an 8-inch square baking pan with parchment paper and set it aside.
2. Mix together the brownie mix, oil and eggs until smooth.
3. Transfer the batter to the prepared tray and bake for 30-35 minutes, or until baked through.
4. Once cooled, tear the brownie into chunks into a mixing bowl. Mix together with your hands or in a stand mixer until the brownie comes together like a dough,
5. Take half a fistful of brownie and shape into a cone shape, with a wide bottom and a pointed top. Repeat until you've used all the brownie mixture.
6. Place the Choco Shell cereal (or sliced almonds) into the brownie cones, starting from the bottom and going up to make the pine cone shape.
 - If using almonds, freeze the pine cones until solid before carefully covering the cones in melted chocolate. Let chocolate-covered pine cones set on parchment.
7. Before serving, dust with powdered sugar (optional). Enjoy!