



Chewy Paleo Brownies

Gluten-Free, Grain-Free, Dairy-Free, Nut-Free

Recipe by Planks, Love & Guacamole

Prep Time: 10 Minutes

Cook Time: 30-40 Minutes

Total Time: 40-50 Minutes

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 powder
- ¼ teaspoon salt
- 2 eggs
- 1 Tablespoon vanilla extract

Instructions

1. Preheat oven to 350°F, and line an 8x8-inch baking dish with parchment paper.
2. Melt chocolate chips and butter in saucepan on low just until melted.
3. Combine coconut sugar, 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.