



Grain-Free Peanut Butter Brookie

Gluten-Free, Grain-Free, Tree Nut-Free, Egg-Free option

Ingredients

Brownie

- 1 bag Otto's Naturals Grain-Free Brownie Mix ([Classic](#) or [Paleo](#))
- 2 eggs* (substitution info below)
- ½ cup avocado oil
- 1 teaspoon vanilla extract

Cookie

- 1 bag [Otto's Naturals Ultimate Cookie Mix](#)
- 1 egg (or flax egg)
- ½ cup melted butter or dairy-free alternative (Avocado oil works here too!)
- ½ cup peanut butter (omit for a classic brookie)
- 1 teaspoon vanilla

Instructions

1. Preheat the oven to 350°F.
2. Line a 9x13-inch baking pan with parchment paper.
3. Combine all of the brownie ingredients and stir until smooth. Spread the brownie batter into the parchment paper lined pan.
4. In the same bowl, combine the cookie ingredients. Stir until everything is combined.
5. Drop spoonfuls of the cookie batter over the brownie in the pan. No need to spread it out.
6. Cover the pan with aluminum foil and bake for 20 minutes.
7. Remove the aluminum foil and bake for 15 more minutes.
8. Allow the brookie to cool completely before cutting and serving.
9. Enjoy!

***For egg-free brownies, do the following:**

- 1.5 Tablespoons ground chia (measured after it's ground)
- 1/4 cup cassava flour
- 1/2 cup water
- and cut the oil in the recipe in half (about 1/4 cup)