



Grain-Free Brownie Brittle

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

Ingredients

- 1 bag Otto's Naturals Grain-Free Brownie Mix ([Paleo](#) or [Classic](#))
- ½ cup avocado oil
- 2 eggs
- 1 teaspoon vanilla extract
- ½ cup chocolate chips (dark chocolate for dairy-free), optional
- Toppings of choice: chocolate chips, nuts, flakey sea salt, etc.

Instructions

1. Preheat the oven to 350°F. Line an 11x17-inch baking sheet with parchment paper.
2. Mix together Otto's Naturals brownie mix, avocado oil, vanilla, and eggs until smooth.
3. (If you are adding the ½ cup of chocolate chips, melt the chocolate chips and then stir them into the brownie batter.)
4. Spread the brownie batter onto the parchment paper. Smooth the batter into a thin layer that is about ⅛ - ¼-inch thick. Sprinkle your desired toppings over the brownie layer.
5. Bake for 15-20 minutes. The brownies will still seem soft when you take them out of the oven but they will crisp up as they cool.
6. Let the brownies cool in the pan. Once cool, break the brownie brittle into pieces and enjoy!