



Grain-Free Dirt Brownies

Gluten-Free, Grain-Free, Nut-Free

Ingredients

- 1 bag of Otto's Naturals Brownie Mix ([Classic](#) or [Paleo](#))
- ½ cup avocado oil
- 1 teaspoon vanilla extract
- 2 eggs
- 6 gluten-free Oreo-style cookies, crushed

Frosting Layer

- ⅓ cup butter, room temperature
- 3 Tablespoons boiling water
- ½ cup cocoa powder
- ¼ teaspoon salt
- 1 ½ cups powdered coconut sugar

Top Dirt Layer

- 6 gluten-free Oreo-style cookies
- 1 bag gluten-free gummy worms

Instructions

1. Preheat the oven to 350°F. Line an 8x8 baking pan with parchment paper.
2. Combine the brownie mix, avocado oil, vanilla extract, and eggs in a large mixing bowl. Add crushed Oreos to the batter. Stir until well combined.
3. Spread the brownies in the prepared pan and bake for 25-30 minutes. Cool completely.
4. For frosting, beat together the butter, boiling water, cocoa powder and salt. Add the powdered sugar and beat until the frosting is smooth. Spread frosting on the cooled brownies.
5. Make the topping in a food processor: pulse the remaining 6 cookies until they are crumbled. Sprinkle the cookie crumbles over the brownies. Add the gummy worms as desired.