

## **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.