



Grain-Free Crème Brûlée Brownies

Gluten-Free, Grain-Free, Nut-Free, Egg-Free, Dairy-Free option, Vegan option

Recipe by Whisk me Free

Ingredients

- 1 bag of Otto's Grain-Free Brownie Mix ([Classic](#) or [Paleo](#))
- 1 ½ Tablespoons ground chia seeds
- ¼ cup [Otto's Naturals Cassava Flour](#)
- ¼ cup avocado oil
- ½ cup water
- 1 teaspoon vanilla extract

Chocolate ganache:

- ½ cup vegan (or non-vegan) chocolate
- ¼ cup milk of choice

Crème brûlée:

- ¼ cup sugar
- ¼ cup [Otto's Naturals Cassava Flour](#)
- 1 cup milk of choice
- 1 cup coconut cream

Instructions

1. Brownies: Preheat the oven to 180°/ 350°F. Grease an 8x8-inch baking pan and line with parchment paper.
2. Mix together the water and chia seeds and set aside for at least 10 minutes.
3. In a bowl mix together the cassava flour, brownie mix, oil vanilla and chia seed mix.
4. Transfer the batter to the prepared pan and spread it evenly.
5. Bake for 20-30 mins or until a skewer inserted in the center comes out with moist crumbs but not gooey or wet. Leave the brownies to cool completely for at least 20 - 30 mins.
6. Chocolate Ganache: As the brownies cool, make the ganache, by heating together the chocolate and milk in the microwave for 30 second intervals until melted and smooth.

7. Pour it over the cooled brownies and start to make the crème brûlée topping.
8. Crème Brûlée: Heat the milk, sugar and cassava flour in a pan until the sugar has dissolved. Remove the pan from the heat and add the coconut cream.
9. Return the pan to the heat and whisk continuously until thick.
10. Allow the crème brûlée to cool before pouring it over the brownies. Set in the fridge for at least an hour.
11. Sprinkle brown sugar over the crème brûlée and caramelize it using a blow torch, or set the oven to broil and temperature to 500°F and broil for around a minute, or until lightly golden. Slice and enjoy!