

Flourless Brownies

Ingredients

- 1 1/2 c Semi-Sweet Chocolate Chips
- 3 Eggs (room temperature)
- 1/3 c Coconut Oil
- 3/4 c Sugar
- 2 t Vanilla Extract
- 3 T Tapioca Starch
- 3 T Cocoa Powder
- 1/4 t Salt

Instructions

1. Add 1 cup of chocolate chips to a bowl with the coconut oil. Melt in the microwave at 30 second intervals, stirring between each. Let cool for a few minutes.
2. Preheat the oven to 350 degrees Fahrenheit. Spray a 8"×8" pan with cooking spray then line with parchment paper.
3. Meanwhile, add eggs, sugar and vanilla to the bowl of an electric mixer with paddle attachment and beat. Beat in the chocolate once it has cooled slightly.
4. Fold in the cocoa, tapioca and salt until well combined. Fold in the remaining 1/2 cup of chocolate chips. Transfer to prepared pan.
5. Bake for 30 minutes then take it out of the oven. Let the pan cool completely then lift up the

Flourless Brownies

parchment. Cut into 12 squares and enjoy!