**GRAIN FREE, DAIRY FREE FUDGY BROWNIES**

**Ingredients:**

* 2/3 cup dark chocolate chips + additional 2/3 cup to fold in (I use enjoy life dairy free chocolate chips)
* 5 TBSP coconut oil
* 2/3 cup coconut sugar
* 2 eggs
* 1 tsp vanilla extract
* 2/3 cup blanched super fine ground almond flour
* 2 TBSP unsweetened cocoa powder
* 1/2 teaspoon baking soda
* 1/4 teaspoon sea salt

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**Directions:**

1. Preheat oven to 350 degrees. Line an 8x8 baking pan with parchment paper.
2. In a small sauce pan, over a low heat, melt together chocolate chips and coconut oil. Remove from heat and set aside.
3. In a small bowl, whisk together coconut sugar and eggs until the mixture streams down in even ribbons from the whisk rather than in a big clump.
4. In a medium bowl, whisk together the dry ingredients- almond flour, cocoa, baking soda and sea salt.
5. Working slowly, whisk the egg/sugar mixture into the saucepan of melted chocolate. Whisk until smooth then stir in the vanilla.
6. Stir in the dry ingredients and fold until just mixed.
7. Fold in the additional chocolate chips.
8. Pour batter into prepared pan and smooth out the surface.
9. Bake for about 20-25 minutes, or until the edges are set and the center is slightly underdone.
10. Sprinkle with coarse sea salt and allow to cool completely before slicing.