

# My Best Brownies



**PREP TIME:**  
10 MINUTES

**COOK TIME:**  
27 MINUTES

**TOTAL TIME:**  
37 MINUTES

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**Recipe type:** Gluten Free / Dairy Free

**Yield:** 12 Servings

## Batter Ingredients:

- ½ Cup Melted Dairy Free Butter (*I used Earth Balance brand*)
- ¾ Cup Organic Coconut Sugar
- ½ Cup Erythritol/Monk Fruit Sugar (*I used Lakanto Sweetener – Golden Variety*)
- 2 Large Organic Eggs
- 1 TBSP Vanilla Extract
- ¾ Cup Gluten Free Flour – (*I used Bob's 1-to-1 Baking Flour*)
- ½ Cup Organic Cocoa Powder (*I used Saco Conscious Kitchen*)
- ½ Teaspoon Baking Soda
- ½ Teaspoon Pink Salt
- 1/3 Cup Dairy Free Chocolate Chips

## Instructions:

1. Preheat oven to 350 degrees.
2. Lightly coat an 8 X 8 baking pan with vegan butter.
3. In small mixing bowl add the melted butter, both sugars, vanilla and eggs. Mix to combine but **do not overmix**.
4. In a separate larger bowl add flour (add to measuring cup with spoon, don't scoop from cup to bag), cocoa powder, baking soda and salt. Whisk until combined.
5. Add wet ingredients to dry ingredients and mix with spoon until combined. **DO NOT overmix.**
6. Add chocolate chips as you begin to pour batter into pan (the less stirring the better).
7. Bake for approximately 27 minutes. **Suggestion:** Start checking at 25 minutes by using a wooden toothpick. For gooier brownies, you want wet pieces to stick to toothpick. For cakey, drier brownies, you want the toothpick to come out clean. The brownies will also pull away from sides of pan (another indicator that they are done).
8. Allow to completely cool.

9. **Fun trick:** If you MUST dig in before they are done cooling, slice with a plastic knife. There will be no crumby mess this way. **You are welcome!** 😊

**Serving Ideas:** Enjoy with fresh strawberries, blueberries (fruit of preference) / Coconut Whipped Cream

**\*Try and use all organic ingredients if possible.**

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