



## Fudgy Almond Flour Brownies

- ⌚ Prep Time: 105 minutes
- 🔍 Cooking Time: 25 minutes
- 🕒 Total Time: 35 Min
- 💰 Cost per Serving: \$2.50
- 🔥 Calories per Serving: 180 kcal
- 👥 8 People



## Ingredients :

- 1 cup almond flour
- 1/2 cup unsweetened cocoa powder
- 1/2 cup sugar substitute (like erythritol or monk fruit sweetener)
- 1/4 cup unsalted butter, melted
- 2 large eggs
- 1 tsp vanilla extract
- 1/4 tsp salt
- 1/2 tsp baking powder
- 1/4 cup sugar-free dark chocolate chips (optional for extra decadence)

## Preparation :



- Set your oven to preheat at 350°F (175°C). Prepare an 8x8 inch baking pan by lining it with parchment paper or greasing it with butter.
- In a medium bowl, whisk together almond flour, cocoa powder, erythritol, salt, and baking powder.
- In a separate bowl, beat together the melted butter, eggs, and vanilla extract until smooth.
- Slowly mix the wet ingredients into the dry ingredients, stirring until fully combined.
- Gently fold in the sugar-free chocolate chips for added richness.
- Pour the batter into the prepared baking pan and spread it evenly.
- Bake for 20–25 minutes, or until a toothpick inserted in the center comes out with moist crumbs.
- Let the brownies cool in the pan for at least 10 minutes before lifting them out. Slice into squares and enjoy!

