

# Gluten Free Chocolate Raspberry Brownies



**Prep time** 10 mins, **Cook time** 30 mins, **Total time** 40 mins

Serves: 12 - 16 slices

## Ingredients

- ⅓ cup dark chocolate chips
- ⅓ cup coconut oil
- ¼ cup honey
- 3 eggs
- ¾ cup coconut sugar
- ½ cup almond meal
- 1 Tbsp coconut flour
- ¾ cup raw cacao powder
- ¼ tsp baking powder
- 1 cup frozen or fresh raspberries or a bar of dark Lindt Raspberry Chocolate

## Method

1. Preheat oven to 180°C (356°F). Line an 9" x 9" square baking pan with parchment paper, set aside.
2. Melt chocolate chips and coconut oil together, stirring occasionally. Once melted, take off heat and set aside.
3. In a stand mixer or in a large mixing bowl, add the rest of the ingredients, honey, eggs, sugar, almond meal, coconut flour, cacao and baking powder.
4. On slow speed, mix the ingredients until they are just combined. Make a well in the centre.
5. Slowly pour the chocolate/coconut mixture into your well.
6. Beat mixture until the batter is smooth and shiny, about 1 minute.
7. Fold through raspberries or alternatively chop up a bar of dark Lindt Raspberry Chocolate for a hint of raspberry and extra chocolatey hit
8. Pour mixture into prepared pan and spread it out evenly with a spatula.
9. Bake for 25-30 minutes or until a skewer inserted into the middle comes out clean.
10. Let the brownie sit in the pan for 10 minutes before removing.
11. Remove brownies from the pan and cool on a wire rack.
12. Once the brownies have cooled down completely, cut them into squares and serve.
13. Brownies can be kept in an air-tight container, refrigerated, for up to 6 days.

## Notes

Store in an airtight container, in the pantry or refrigerated, for 4 days - 1 week.