



ALMOND FLOUR BROWNIES

Ingredients



- 100ml melted coconut oil
- 150ml agave syrup
- 2 tbsp ground flaxseeds mixed with 6 tbsp water
- 1 teaspoon vanilla extract
- 75g cocoa powder
- 1/4 tsp sea salt
- 90g blanched almond flour
- 50g all purpose flour
- 1 tsp baking powder
- 130g peanut butter
- 50g coconut sugar
- 5 tbsp plant-based milk

Method



Preheat the oven to 180 degrees. Prepare a baking dish for the brownies. In a bowl, whisk together the coconut oil, syrup, flaxseeds, and vanilla. In another bowl mix the cacao, salt, both flours and baking powder.



Pour into the prepared baking dish and bake for 30 minutes. In the meantime, prepare the peanut glaze by blending the peanut butter, sugar and milk in a blender until smooth.



Spread peanut butter glaze over brownies after they have cooled slightly.

