

# BEST BROWNIES EVER

## (AND THEY ARE GLUTEN-FREE!)

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### INGREDIENTS

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1 - 12 OZ SEMISWEET CHOCOLATE CHIPS  
3/4 C. COCONUT OIL  
4 LARGE EGGS  
1 - 1/3 C. SUGAR

2 TSP. VANILLA  
1/2 C. COCOA POWDER  
6 TBSP. CORN STARCH  
1/2 TSP. SALT.

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### BAKING

- PREHEAT THE OVEN TO 350 DEGREES F. AND PREPARE A 9 X 13 BAKING DISH BY LINING IT WITH FOIL AND THEN SPRAYING IT WITH COOKING SPRAY.
- IN A SMALL SAUCEPAN, MELT THE CHOCOLATE CHIPS AND THE COCONUT OIL TOGETHER. REMOVE FROM HEAT AND ALLOW TO COOL AS YOU DO THE NEXT STEP.
- BEAT THE EGGS, SUGAR AND VANILLA UNTIL LIGHT AND FLUFFY.
- ADD THE MELTED CHOCOLATE MIXTURE AND MIX WELL.
- NEXT, BLEND IN THE COCOA POWDER, CORN STARCH AND SALT. COMBINE WELL INTO A THICK BATTER.
- POUR THE BATTER INTO THE PREPARED PAN AND SPREAD EVENLY. BAKE FOR 25-35 MIN.
- REMOVE FROM THE OVEN AND LET COOL SLIGHTLY FOR A FEW MINUTES BEFORE REMOVING FROM THE PAN WITH THE FOIL. COOL COMPLETELY THEN CUT INTO SQUARES AND SERVE!

