2 Bite Brownies

Everybody deserves a treat. These two bite brownies are extra special in that they are gluten free, nut free, vegan and low in sugar . . . so you won't feel guilty having more than one.

Ingredients:
1 1/2 cups certified gluten free oat flour
1/2 cup coconut sugar
1/2 cup dutch cocoa powder (the really dark stuff)
1/2 cup + 2 tablespoons unsweetened coconut milk
1/2 cup avocado oil
1 1/2 teaspoons vanilla extract
1/4 teaspoon baking soda
Dash of salt
1/4 cup Enjoy Life (vegan and nut-free) mini chocolate chips

Method:
1. Set oven to 350F. Grease mini brownie silicone mold with oil.
2. Combine coconut milk, coconut sugar and oil in a medium sized bowl. Stir, and allow sugar to dissolve.
3. In another bowl, combine oat flour, cocoa powder, baking soda and salt.
4. Gradually add dry ingredients into wet ingredients, stirring constantly until combined. Fold in chocolate chips.
5. Bake for 12-15 minutes. 12 minutes will be super fudgey, while baking a few more minutes will make them have a crispier outside with fudgey center.
6. Let cool and remove from molds.

Makes 20 two-bite brownies