



Almond Flour Brownies

Extremely chocolaty with a slightly nutty flavor, these brownies will be your family's new favorite treat.

Ingredients

- ½ cup (1 stick) butter, melted
- ½ cup honey
- ½ teaspoon salt
- 1 teaspoon vanilla extract
- ⅔ cup cocoa powder, Dutch process or natural
- 1 egg, large
- 1 cup [Pamela's Almond Flour](#)
- ½ teaspoon baking powder
- ½ cup chocolate chips (optional)

Directions

Preheat the oven to 325°. Grease an 8 x 8-inch baking pan or line it with parchment paper and spray with nonstick cooking spray until well coated. Pan should be at least 2 inches deep. In a medium bowl, stir together the melted butter, honey, salt, vanilla, cocoa powder, and egg. Stir in Pamela's Almond Flour and baking powder. Add chocolate chips, if using, and mix to distribute evenly.

Pour batter into the prepared pan, spreading it to the edges. Bake the brownies for 24 to 26 minutes, until the top is set and a toothpick inserted in the center comes out clean. Remove the brownies from the oven and cool before cutting. Serve once the brownies are cool. If not serving right away, brownies can be covered tightly with plastic wrap and stored at room temperature for several days; freeze for longer storage.

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