



Brownies with Pretzels and Nuts

Topped with pretzel bits, cashews and chocolate chips, these gluten-free brownies will certainly please a crowd! Made with our [Nut Flour Blend](#). Recipe and photo by [Healthy Nibbles and Bits](#).

Ingredients

- ¾ cup (90g) [Pamela's Nut Flour Blend](#)
- ½ cup (50g) unsweetened cocoa powder
- ¼ cup (30g) tapioca starch
- ¼ teaspoon baking soda
- ¼ cup + 1 TBSP (70g) coconut oil, melted
- 3 TBSP unsweetened applesauce
- 1 cup (145g) coconut sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- ¼ teaspoon salt
- ½ cup chocolate chips
- Toppings
- 3 to 4 TBSP crushed GF pretzels
- 3 TBSP cashew halves*
- 3 TBSP walnut pieces
- 3 to 4 TBSP chocolate chips
- pinch of salt

Directions

Preheat oven to 350F (175C). Lightly spray an 8x8 baking pan with cooking spray. Line with parchment paper. I usually line the pan with just one sheet of parchment paper. Position an oven rack into the center position.

In a medium bowl, mix the Nut Flour Blend, cocoa powder, tapioca starch and baking soda together. Set aside.

In a large bowl, mix the coconut oil, applesauce, coconut sugar, eggs, vanilla and salt until well incorporated.

Pour all the dry ingredients into the large bowl with the wet ingredients. Stir until the ingredients are just incorporated. Fold in ½ cup of chocolate chips.

Pour the brownie batter into the prepared pan. Spread the batter with a greased rubber spatula. The batter might seem thin, but the brownies will puff up once it's baked.

Sprinkle the toppings (pretzel pieces, cashews, walnuts and chocolate chips) over the brownie batter.

Bake brownies for 26 to 30 minutes. My brownies were done at 28 minutes.

Let brownies cool in pan for about 20 to 25 minutes and then transfer to a cooling rack. Cut into 9 or 16 squares. Store leftovers in an airtight container at room temperature.