



Tiger Nut Flour Brownies

Make these grain-free, gluten-free brownies for your family, and indulge in a wonderful chocolate treat.

Ingredients

- ½ cup (1 stick) butter or butter alternative, melted
- 1 cup coconut sugar
- 2 eggs, large
- 1 teaspoon vanilla
- ¾ cup [Pamela's Tiger Nut Flour](#)
- 1 cup cocoa powder, Dutch process or natural
- 1 teaspoon baking powder
- ¼ teaspoon salt
- ½ cup dark chocolate chips, or alternative

Directions

Preheat oven to 350°. Grease an 8 x 8-inch baking pan or line it with parchment paper and spray with nonstick cooking spray until well coated. In a large bowl, mix together butter and sugar until very creamy. Beat in eggs and vanilla. Add Pamela's Tiger Nut Flour, cocoa powder, baking powder, and salt and mix completely. Fold in chocolate chips.

Spread batter evenly to the edges of prepared pan. Bake 18 to 20 minutes, until toothpick inserted near the center comes out clean. Let cool completely before cutting and removing brownies from the pan.

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