

Salted Caramel Frosted Brownies

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Start prep for Frosting. Place chilled Brownies on serving platter. Spread with Frosting. Drizzle with Caramel Sauce and Sea Salt. Slice into 16 equal pieces.

Amount	UOM	Ingredient
1/2	Cup	Organic Coconut Oil, melted
1/2	Cup	Maple Syrup
1/4	Cup	Unsweetened Almond Milk
2		Eggs
1	Tsp	Vanilla Extract
3/4	Cup	Chopped Dark Chocolate
1/2	Cup	Coconut Flour
1/2	Cup	Oat Flour
1/2	Cup	Raw Cocoa Powder
1/2	Tsp	Baking Soda
1	Tsp	Flaked Sea Salt

Brownie

1. Preheat oven to 350 degrees. Line 9" square baking pan with parchment paper.
2. Whisk first 5 ingredients in a large bowl.
3. Combine remaining dry ingredients except the Sea Salt in another bowl.
4. Fold dry ingredients into wet. Spread into baking pan.
5. **Bake 10-12 minutes until lightly puffed, but center is still wobbly.**
6. Cool brownies in the pan. Cover with plastic wrap and chill 1 hour before frosting.

Amount	UOM	Ingredient	Substitution
1	Cup	Cold, solid Organic full fat Coconut Milk preferably without Guar Gum	
1/4	Cup	Raw Cocoa Powder	
1/4	Cup	Xylitol or Lakanto	Monk Fruit Erythritol OR Stevia Erythritol

Frosting

1. Chill 2 cans of Coconut Milk for several hours. Scoop out the solids to make 1 Cup.
2. Whip Coconut Milk, Cocoa Powder and sweetener on high speed until light and fluffy, about 5 minutes.

Amount	UOM	Ingredient
4		Organic Medjool Dates
1/4	Cup	Boiling Water

Caramel

1. Blend pitted Dates and boiling Water together using an immersion blender until very smooth

