

Almond Butter Brownies (Gluten and sugar free)

Patty Lyons

3 tbsp. dark cacao
1/3 cup Truvia (or to taste)
1/4 cup olive oil
2 eggs
1/3 cup smooth almond butter
1 tsp. pure vanilla
1/4 cup Gluten free flour (I use Bob's Mill)
1/8 tsp. sea salt

Mix ingredients in a flat microwavable bowl (mine is Pyrex.) Combine cacao and Truvia. Stir in oil. Beat in the eggs and vanilla. Add almond butter and blend well. Quickly stir in flour and salt.

Spread evenly in bowl. Cook in microwave for 5 minutes at 70% power or until no more raising is noticed. Carefully remove bowl from oven and set on rack to cool (10 – 15 minutes). Score while still warm - cut when cool.

Makes 8 - 10 brownies