

Fine w/ Food

OOEY GOOEY SKILLET BROWNIE

- ¼ cup blanched almond flour
- ¼ cup cocoa powder
- ¼ cup coconut sugar + 2 tbsp. monk fruit
- pinch of salt
- ¼ cup melted coconut oil + 1 tbsp. olive oil
- 1 egg
- ½ tsp vanilla extract
- ¼ cup chocolate chips
- ice cream for topping

place skillet in oven and preheat to 350°F

in a large mixing bowl, add in almond flour, cocoa powder, coconut sugar, monk fruit, and a pinch of salt. mix to combine

in a separate bowl, add in melted coconut oil + olive oil, cracked egg, and vanilla extract. whisk together then add to bowl with the dry ingredients

fold in chocolate chips and pour batter into heated skillet

bake for 25 minutes (or until toothpick comes out clean)

top with your favorite ice cream & enjoy!

