

Andy's Deep Chocolate Brownies

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| ½ CUP | GF butter (4 oz) |
| 2 squares | baker's unsweetened cocoa (1 large bar) |
| ½ CUP | GF milk |
| 1 TSP | vanilla |
| ¼ CUP | coconut oil or Grapeseed oil |
| 2 TSP | xantham gum |
| 2 TSP | baking powder |
| 3 | eggs |
| 1CUP | xylitol |
| 1CUP | cocoa powder |
| ½ CUP | garbanzo bean flour |
| ½ CUP | almond flour or all garbanzo bean flour |
| Note: | Can try other flour, like ¼ Cup tapioca flour |

Melt chocolate and butter (**½ CUP**) on low heat until dissolved.

Add milk (**½ CUP**), vanilla (**1 TSP**), and oil (**¼ CUP**). Stir until well incorporated and mixture begins to bubble around edges.

Remove from heat. Add in xantham gum (**2 TSP**), and baking powder (**2 TSP**). Stir well to dissolve.

Add eggs (3) and stir well to incorporate.

Add xylitol (**1CUP**), cocoa (**1CUP**) and flour(s) (**1CUP**) and stir well. Will be a little stiff.

Put into greased pan and bake at 350 degrees for 20 to 35 minutes, depending on oven.. Check at 20 to see if it looks done. There may be liquid on top, but this will be absorbed once removed from over. Continue, checking every 5 minutes. Do not over bake.