

# prairienatural<sup>s</sup>

## Keto Choco Brownies

(Good for Diabetes)

### Ingredients:

- 3/4 cup unsalted melted butter
- 1 cup **Keto Pro Vegan Chocolate powder**
- 1 cup **Keto & Sweet - organic erythritol**
- 1.5 cups all-purposed flour
- 1 egg
- 1/2 tsp salt



- Preheat oven to 350F.
- Melt butter in a large bowl.
- Sift Keto Pro Vegan Chocolate powder, salt, and Keto & Sweet sweetener and add to the butter and stir until combined.
- Add one egg and the flour, stir until combined. Do not over blend the batter. Set batter aside.
- Grease and line a 9X9 square cake pan. You can use an 8x8 pan. The brownies will be a bit thicker.
- Add scoops of brownie batter.
- Give the pan a gentle shake to level out the batters, and use a small skewer or knife tip to swirl the batters together.
- Bake in an oven for 20-22 minutes or until the edges are baked but the center is still a bit soft and jiggly.
- Serve and enjoy!