



MORELLO CHERRY CHOCOLATE BROWNIES



SERVES:

9

PREP TIME:

10M

COOK TIME:

20M

GLUTEN FREE

INGREDIENTS:

½ Cup Crofter's Organic
Premium Morello Cherry Fruit
Spread

2 Cups + 2 Tbsp Almond Flour

½ Cup Unsweetened Cocoa
Powder

½ Cup Chocolate Chips

½ Tsp Kosher Salt

1 Tsp Baking Powder

1 Large Egg

½ Cup Almond Butter

½ Cup Maple Syrup

1 Tsp Vanilla Extract

½ Cup Almond Milk

1 Tbsp Melted Coconut Oil

DIRECTIONS:

1. Begin by lining a 9"x 9" baking pan with parchment paper and lightly spraying it with non-stick cooking spray. Set aside. Preheat oven to 350°F.
2. In a medium sized mixing bowl, add the almond flour, cocoa powder, chocolate chips, salt, and baking powder. Mix well with a whisk until evenly combined.
3. Next, add in the egg, almond butter, maple syrup, vanilla extract, almond milk, melted coconut oil, and Crofter's Organic Premium Morello Cherry Fruit Spread. Mix together until smooth. Mixture will be thick.
4. Pour the mixture into the prepared baking pan and top with a light sprinkle of extra chocolate chips and a dash of kosher salt. Place in the oven for 15-20 minutes or until a toothpick can be inserted and removed cleanly from the center.
5. Once ready, remove from the oven and allow to cool on a wire rack for about 5 minutes before cutting. Serve and enjoy!