

[Back to Recipes](#)

Chocolate Coconut Flour Brownies

INGREDIENTS:

- 1/4 cup coconut flour
- 1 1/4 cup cacao powder
- 4 eggs
- 1 teaspoon sea salt
- 1 teaspoon baking soda
- 1/2 cup honey
- 1/4 cup coconut sugar
- 1 tablespoon vanilla extract
- 1/3 cup coconut oil
- 1/3 cup dark chocolate chips
- 1 homemade caramel recipe
-

DIRECTIONS:

- Preheat oven to 350 degrees Fahrenheit.
- Mix dry ingredients in one bowl and wet ingredients in a second bowl.
- Combine both mixtures and stir until all ingredients are incorporated together.
- Pour the mixture into a greased 8x8 pan.
- Top with chocolate chips and/or nuts if desired, and bake for 25–30 minutes.
- Let cool and then drizzle with caramel sauce.

