

Five-Minute Almond Flour Brownies

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Yield: 16 small brownies or 8 larger ones or 1 really big one...

What You Need:

5 tablespoons (71 grams) unsalted butter, melted

1 3/4 cups (347 grams) granulated sugar

1 teaspoon kosher salt

2 teaspoons vanilla extract

3/4 cup (64 grams) cocoa powder

3 large eggs

1 1/2 cups (144 grams) almond flour

1 teaspoon baking powder

1 to 1 1/2 cups chocolate chips (Go on. Don't measure, just pour.)

What You'll Do:

1. Preheat the oven to 350 degrees F. Spray a 8 x 8-inch baking pan with Baker's Joy (what I use), or grease with butter.
2. Melt the butter in the microwave in a medium bowl. Stir in the sugar, salt, vanilla, cocoa and the eggs until well-blended. You don't want that slick the-eggs-aren't-totally-mixed-in look. Shiny, yes. Slick, no.
3. Add the almond flour and baking powder. Stir to combine. Pour in the chocolate chips and mix.
4. Spoon the ingredients into the prepared pan. Spread the batter evenly to the edges.
5. Bake for 30 to 40 minutes until no longer jiggly in the middle, aka, the brownies are set and a toothpick comes out clean. If you're worried that the edges are getting too dark, cover the pan loosely with aluminum foil and drop the temperature in your oven to 325 degrees.
6. Remove from oven and let cool on a rack. Resist the urge to eat them burning hot out of the oven as the flavors will not be as good. If you're lucky enough to have leftovers, freezing them is a-ok.