

# Healthy Recipe of the Week

*Use Organic ingredients whenever possible.*

## Fudgy Coconut Flour Brownies

From [www.wellfedhomestead.com](http://www.wellfedhomestead.com)

- 1 cup butter (melted)
- 1 cup cocoa powder
- 9 eggs
- 1 cup honey
- 3/4 tsp vanilla
- 3/4 tsp Salt
- 3/4 cup coconut flour

### Instructions

Butter a 9x13 pan. Preheat the oven to 350 degrees. Melt the butter in a saucepan, remove from heat. Whisk the cocoa powder into the butter, set aside.

In a separate bowl, whisk the eggs. Add in the honey, vanilla and salt and whisk well.

Add in the coconut flour, little bits at a time, mixing well to avoid lumps.

Add in the cocoa powder/butter mixture and whisk very well. If you do not whisk well enough, you'll have clumps in your brownies that are yellow when the rest is chocolatey-brown.

Pour the batter into the prepared pan and bake for 20-30 minutes, or until a toothpick comes out clean.

\*These are best after they have cooled to room temperature.