



Keto Brownies

Ingredients

- 8 tablespoons (1 stick) unsalted butter, melted and cooled
- 1/4 cup unsweetened cocoa powder
- 2 tablespoons heavy cream
- 1 teaspoon vanilla extract
- 2 large eggs + 1 egg yolk, at room temperature
- 1/3 cup granulated erythritol (reserve a pinch for topping)
- 2/3 cup almond flour
- 1/2 teaspoon kosher salt
- 1/2 cup chopped nuts or unsweetened coconut chips (optional)

Instructions

- **Preheat Oven**

Preheat the oven to 325°F (163°C). Line an 8-inch square glass or ceramic baking dish with parchment paper, leaving some overhang on two sides.

- **Mix Wet Ingredients**

In a medium bowl, whisk together melted butter, cocoa powder, heavy cream, and vanilla extract. Add the eggs and yolk, and whisk until well combined.

- **Prepare Dry Ingredients**

In a separate bowl, mix the almond flour, salt, and most of the erythritol (reserve a pinch for topping).

- **Combine and Spread**

Stir the dry ingredients into the wet mixture until smooth. Pour the batter into the prepared dish and spread evenly with a spatula. Top with chopped nuts or coconut chips if using, and sprinkle with the reserved sweetener.

- **Bake**

Bake for 18–20 minutes, until the edges are set and matte, and the center is just slightly shiny.

- **Cool and Slice**

Let the brownies cool in the dish for 10 minutes. Then lift them out using the parchment overhang and transfer to a wire rack to cool completely. Slice into 12 squares.