

2016 Harvest Luncheon Recipe

Connie Getsch Garden

Spiced Rosemary Sea Salt Brownies (Dairy Free)

Serves 8

Ingredients:

- 10 tablespoons virgin coconut oil
- 3/4 cup sugar
- 2 tablespoons maple syrup
- 3/4 cup plus 1 tablespoon of cocoa powder (dutch processed or raw)
- 1 teaspoon chopped fresh rosemary
- 2 pinches of cayenne pepper (1 pinch of this is your first time trying spicy brownies!)
- 1/4 teaspoon salt
- 1 teaspoon pure vanilla extract
- 2 cold large eggs
- 1/2 cup all purpose flour
- Sea Salt flakes to top (maldon salt is perfect for this recipe)
- 1/4 cup melted dark chocolate

Instructions:

1. Preheat the oven at 325F. Grease an 8inch brownie pan and line the bottom with parchment paper. Dust 1 tablespoon of cocoa powder on the pan making sure to coat all sides.
2. Combine the coconut oil, sugar, maple syrup, cocoa powder, rosemary, cayenne, and salt in a bowl and fit it on top of a pot with simmering water (water shouldn't touch the bowl). Let the steam warm the bowl (double boiler style) and stir until the coconut oil melts and the mix is smooth, make sure the sugar dissolves well. About 5 minutes. Remove from heat, stir in vanilla and set aside.
3. While the cocoa mix is still warm (not hot! just warm to the touch), transfer to a larger bowl and add one egg at a time and whisk like a mad person until the batter is smooth and shiny. If it looks like it splitting just whisk some more and it should come together fine - alternatively you could place the bowl over some steam for a few seconds while whisking, this should bring it all together (just don't heat the whole thing or you may end up with chocolate scrambled eggs). Once ready, add the flour in one go and stir until combined.
4. Place batter in prepared baking pan and bake for about 20 min, or until a toothpick comes out with moist batter. NOTE: you shouldn't cook them ALL the way through or they'll be super dry, a touch underdone is best. Let them cool, remove from pan, and cut in squares.

