



THE INCABERRY

COCOA AND INCABERRY BROWNIES



Ingredients

- ½ cup wholemeal flour
- ½ cup unsweetened cocoa powder
- ½ tsp. baking powder
- ¼ tsp. sea salt
- ½ a cup of Natvia, honey or agave nectar
- ½ cup extra virgin coconut oil
- 2 eggs
- 1 vanilla bean, seeds removed
- ½ cup shredded coconut
- ¼ cup Inca berries
- ½ cup of water if needed

Method

Preheat oven to 180C and grease a mini muffin tin.

In a small bowl mix together flour, cocoa, baking powder and sea salt.

In a medium saucepan over low heat, melt coconut oil. When melted, whisk in the Natvia until dissolved. Pour into dry ingredients.

Stir in the eggs one at a time until fully incorporated then stir in the vanilla, Inca berries, coconut and water if needed. Combine thoroughly.

Spoon batter into prepared mini muffin tin and cook for 10 - 15 minutes or until a toothpick inserted in the centre comes out almost clean.

Once cooked leave to brownies to cool and removed the baking paper.

Thanks to [Good Chef Bad Chef](http://www.goodchefbadchef.com.au) for recipe and image

<http://www.goodchefbadchef.com.au/recipes/619-cocoa-and-inca-berry-brownies>