Gluten-Free Chcolate Almond Brownies

adapted slightly from Kirkland brand almond flour package



2 tablespoons butter, softened
1/4 cup Swerve, or other artificial sweentener
1/4 cup sugar, or use all artificial
1 egg
1/4 cup unsweetened almond milk, or whole milk
1 teaspoon vanilla extract
1 cup almond flour
1/4 cup unsweetened cocoa powder
1/8 teaspoon sea salt
1 teaspoon baking powder
1/4 cup almonds, chopped
1/4 cup dark chocolate chips
More almonds for garnish

Per Serving (excluding unknown items): 98 Calories; 6g Fat (42.3% calories from fat); 5g Protein; 13g Carbohydrate; 1g Dietary Fiber; 17mg Cholesterol; 66mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 Fat; 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 16

1. Preheat oven to 350°F.
2. Cream together butter and sugars in a large mixing bowl. Blend in egg. Blend in almond milk and vanilla.
3. In another bowl, whisk together almond flour, cocoa powder, sea salt and baking powder. Add to butter mixture and blend just until mixed. Stir in chopped almonds and chocolate chips.
4. Coat an 8 X 8 baking pan with non-sticking cooking spray. Pour batter into prepared pan and spread evenly. Bake for 30-35 minutes.
5. Remove from oven and allow to cool slightly before slicing and serving. They're better if allowed to cool well (like overnight). Right out of the oven they may be quite wet and sticky, hard to hold together.
5. Garnish with more chopped almonds or with sliced almonds, toasted. Goes well with a scoop of vanilla ice cream.