THE J.M. SMUCKER Co

Chocolate Coconut Brownies

Prep Time	Cook Time	Serves	Difficulty
10 mins	28 mins	16	N/A

Ingredients

- **Brownies:**
- 3/4 cup (175 mL) butter, melted
- 1 cup (250 mL) sugar
- 3/4 cup (175 mL) cocoa
- 1 tbsp (15 mL) vanilla
- 1/2 tsp (2 mL) salt
- 3 eggs
- 1/2 cup (125 mL) **Robin Hood®** Coconut Flour
- 1/2 cup (125 mL) chocolate chips, optional
- **Glaze:**
- 1 cup (250 mL) semi-sweet chocolate chips
- 1/4 cup (50 mL) **Carnation®** Evaporated Milk, any type
- 1 tbsp (15 mL) butter

Directions

Step 1:

Preheat the oven to 350°F (175°C). Grease an 8” pan and line with parchment paper.

Step 3:

Mix butter, sugar, cocoa, vanilla, and salt together in medium bowl. Add eggs and beat with spatula or whisk until combined. Add coconut flour and chocolate chips if using. Mix until flour is completely incorporated. Mixture will thicken. Pour into prepared pan. Bake in preheated oven 25-28 minutes or until set. Cool on wire rack.

Step 5:

Combine all ingredients in small saucepan. Cook, stirring constantly over medium heat until melted and smooth. Spread over cooled brownies. Chill 1-2 hour or until glaze is set.

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