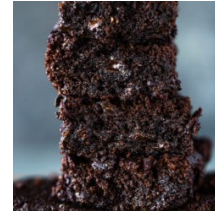









World's Best Keto Brownies

Moist, chewy and fudgy on the inside with a crisp crinkle layer on the top making these the world's BEST low carb keto brownies. They're rich and delicious and will satisfy your chocolate cravings with just 1 net carb per brownie!



★★★★★
4.2 from 90 votes

 Course	Dessert
 Keyword	brownies,, keto, low-carb
 Prep Time	10 minutes
 Cook Time	20 minutes
 Total Time	30 minutes
 Servings	16 brownies
 Calories	116kcal

Ingredients

- 1/2 cup [almond flour](#)
- 1/4 cup [cocoa powder](#)
- 3/4 cup [erythritol](#)
- 1/2 tsp baking powder
- 1 tablespoon instant coffee optional
- 10 tablespoons butter 1/2 cup + 2 Tblsp
- 2 oz dark chocolate
- 3 eggs at room temperature
- ½ teaspoon [vanilla extract](#) optional

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Line an 8x8 inch or 8x9 pan with parchment paper, aluminum foil or grease with butter.
2. In a medium mixing bowl, whisk almond flour, cocoa powder, baking powder, erythritol, and instant coffee. Be sure to whisk out all the clumps from the erythritol.
3. In a large microwave-safe mixing bowl, Melt butter and chocolate for 30 seconds to 1 minute or until just melted. Whisk in the eggs and vanilla then gently whisk in the dry ingredients just until mixed through. Be careful not to over mix the batter or it will become cakey.
4. Transfer batter into a baking dish and bake for 18-20 minutes or until a toothpick inserted comes out moist. cool for at least 30 mins to 2 hours in the fridge and slice into 16 small squares.

Notes

Sweetener substitutes: replace [Erythritol Sweetener](#) with a 1:1 ratio of Powdered [Swerve](#), powdered [Xylitol](#) or [Lakanto](#) Monkfruit sweetener.

Flour substitutes: replace almond flour with 2 tablespoons [coconut flour](#) if desired.

Optional Add-ins: Stir in 1/2 cup chopped chocolate, chocolate chips or nuts of choice into the batter after it is completely mixed through.

Do not overbake the batter. If the batter looks jiggly, remove it from the oven after 25 minutes and it will set at room temperature. It is normal to see butter pooling on top of the brownies.

Nutrition

Serving: 1brownie | Calories: 116kcal | Carbohydrates: 3g | Protein: 2g | Fat: 11g | Saturated Fat: 5g | Cholesterol: 39mg | Sodium: 71mg | Potassium: 80mg | Fiber: 1g | Sugar: 1g | Vitamin A: 250IU | Calcium: 24mg | Iron: 0.9mg

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