CocoNilla Fudgy Brownies
(**Gluten-free!**)

INGREDIENTS:
1/3 cup CocoNilla (67 grams)
1/4 cup sugar (57 grams)
1/2 cup tapioca starch/flour (62 grams) (substitutions: arrowroot powder or corn starch)
1 ¾ cups chocolate - chopped chocolate bar or chocolate chips (11.5 - 12oz/326-340 g) *See note.
1/2 cup butter + 1 Tbsp (127 g)
4 large eggs, at room temperature
1 tsp vanilla extract (optional – adds richness)

DIRECTIONS:
Preheat oven to 350F/180C. Line a 13 x 9 pan with parchment paper or foil. Grease lightly.

In a medium bowl, mix CocoNilla, sugar and tapioca starch until well combined. Set aside.

In a large bowl, melt chocolate and butter. Allow to cool until slightly warm. **See note.

Add eggs, one at a time, to cooled chocolate mixture, mixing well after each addition. Stir in vanilla extract, if desired. Next add the CocoNilla dry mix to the chocolate mixture and combine until smooth.

Pour batter in pan and smooth until evenly distributed. Bake for 22-24 minutes or until toothpick/knife inserted in center comes out clean. Do not overbake. Allow to cool completely in the pan before slicing. Store in an airtight container at room temperature for 3-4 days or in the refrigerator or freezer.

Notes:
* Ghirardelli milk chocolate chips (11.5 oz bag) and Ghirardelli semi-sweet chocolate chips (12 oz bag) were used for separate test batches. These brownies are so fudgy that the small difference (.5 oz) in the amount of chocolate used doesn't change the consistency.

**Melting on stove top: Place chocolate and butter in a double boiler over simmering (not boiling) water. Stir constantly until melted.

**Melting in microwave: Heat chocolate and butter in a microwave safe bowl at medium power (50%) for 1 – 1.5 minutes. Stir until bowl has cooled. Continue heating at 15 – 30 second intervals, stirring until smooth.