

Raspberry Brownie Skillet- GF & DF

Servings: 2-4

Brownie ingredients:

- 1 C almond flour
- 1/2 C cocoa powder
- 1/2 C chocolate chips or equal amount of a chopped chocolate bar
- 1/2 C coconut oil, melted and cooled
- 3 eggs
- 3/4 C coconut sugar or brown sugar
- 2 tsp pure vanilla extract
- 1/8 tsp salt
- 1/2 tsp baking soda

Raspberry ingredients:

- 1 1/2-3/4 C fresh or frozen raspberries
- 1 T maple syrup
- substitute option: use 1/2 C store bought raspberry jelly

Coconut Whipped Cream ingredients:

- *Cream* from 1 can full fat coconut milk (refrigerate a can of coconut milk

overnight. The cream will solidify at the top, use the solids *only*)

- 1 T pure maple syrup
- 1 tsp pure vanilla extract

Directions:

1. First make your raspberry filling: place your raspberries and maple syrup in a small saucepan over medium heat and mash / stir until you have a “sauce” (**I kept some raspberry chunks rather than completely smooth for texture preference... up to you!*)
2. Set aside and allow to cool while you prepare the brownie batter
3. Whisk your eggs, sugar, and vanilla until smooth
4. Quickly whisk in your melted / cooled coconut oil – important to let it cool and mix quickly so that the oil doesn’t scramble your eggs, and that your eggs don’t shock your coconut oil
5. Next, melt your chocolate in 30 second increments in the microwave, stirring between until you have smooth melted chocolate
6. Whisk this in to your wet ingredients
7. Add your dry ingredients and mix until well combined (I switched to a rubber spatula at this point). Batter should be fairly thick
8. Grease a 9-10” cast iron skillet or cake dish with coconut oil and spread roughly 2/3 of your brownie batter into your dish
9. Pour your raspberry mixture over the brownie batter and then add the remaining brownie batter atop in dollops
10. Use a butter knife to swirl through the batter until the top of your dish

looks like an even ratio of raspberry to brownie batter

1. Bake at 350 ° F for 40-50 minutes (if you use a larger pan than I listed, I would start checking it sooner than that) until the center is set and the edges are starting to look slightly crunchy
2. To make your coconut whipped cream, scoop the cream from a **chilled** can of coconut milk into a bowl and whip with maple syrup and vanilla for 2-3 minutes with an electric mixer (photo shows plain coconut cream on the left, and the whipped cream on the right after beating)

1. Place bowl in the freezer for about 15-20 minutes and beat again before serving
2. Top with extra raspberries if desired

**for paleo option, use 100% dark chocolate with no additives/sugar or sweetened with unrefined sugar- my absolute favorite is Santa Barbara Chocolate!*

Enjoy!

Please tag me or send me a photo on Instagram, or leave a comment here– I love seeing your recreations and hearing what you think! Happy Valentine's Day!

xo, Celiac Sweetie