



Gluten Free hot cross bun brownies

Ingredients

- 2 eggs
- ½ cup maple syrup (or honey)
- ¼ cup extra virgin olive oil or melted coconut oil
- 1 tsp vanilla extract
- 1 cup almond meal
- ½ cup cacao powder
- ¼ tsp baking powder
- pinch of sea salt
- 1 hot cross bun (GF for gluten-free)

Method

Preheat oven to 170°C (fan-forced) and line a brownie tin.
In a bowl, whisk together eggs, maple syrup, oil and vanilla.
Add almond meal, cacao, baking powder and salt. Mix well.
Fold in torn hot cross bun pieces if using.
Spread into tin and bake for 20–25 mins or until set. Be careful not to overcook to keep them fudgy!
Cool completely before slicing.

