

Almost Abby Dodge's Nutella Brownies

Preheat the oven to 350 degrees. Place mini cupcake liners into a mini cupcake pan.

Here's what you'll need:

A faux egg (1 teaspoon EnerG Egg Replacer whisked into 3 teaspoons warm rice milk) *or a real egg**

1/2 cup chocolate nut butter *or Nutella**

1/2 teaspoon agave syrup

4 tablespoons gluten-free flour blend

1/4 cup Enjoy Life Chocolate Chips

12 pecan halves

In a small bowl mix together the chocolate nut butter, faux egg and agave until smooth and satiny.

Add the flour and stir to combine. Mix in the chocolate chips.

Scoop a teaspoon of the dough into each cupcake liner. Top each brownie with a pecan half.

Bake for 12 minutes. Remove from oven and cool on a wire rack.

*Notes: The italicized ingredient alternatives may not be GF CF EF and/or vegan but you can use them if you do not have diet restrictions that prohibit their use.

Also, there are a lot of recipes for homemade nutella—I ran across one posted on In Jennie's Kitchen that looks easy and very good. For a **nut-free** version of that recipe try subbing out Sunbutter (made from sunflower seeds) for the hazelnuts. I haven't tried this but suspect it will work well.

The chocolate nut butter I used is gluten-free and vegan: Dark Chocolate Dreams by Peanut Butter & Co.