

Gingerbread Brownies

Yield: 10 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/coconut-molasses-easter-eggs-recipe>

Ingredients:

- 13 dates pitted
- 1/4 cup coconut oil melted
- 3 eggs whisked
- 3 tablespoons molasses
- 1 teaspoon vanilla extract
- 1/4 cup unsweetened cocoa powder
- 2 tablespoons coconut flour
- 2 teaspoons powdered ginger
- 1 teaspoon canela
- 1/4 teaspoon ground cloves
- 1/4 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1 pinch salt
- coconut oil extra, for greasing pan
- vanilla
- coconut
- ice cream

Nutrition:

1. Calories: 170 calories
2. Carbohydrate: 17 grams
3. Cholesterol: 65 milligrams
4. Fat: 10 grams
5. Fiber: 2 grams
6. Protein: 3 grams
7. SaturatedFat: 8 grams
8. Sodium: 105 milligrams
9. Sugar: 13 grams

Thank you for visiting our website. Hope you enjoy Gingerbread Brownies above. You can see more 16+ coconut molasses easter eggs recipe Get cooking and enjoy! to get more great cooking ideas.