

Russell Stover®

Double Chocolate Skillet Brownies

This Sugar Free Double Dark Chocolate brownies recipe will be soon become your favorite dark chocolate fix.

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INGREDIENTS

2/3 cup [Russell Stover Sugar Free Dark Chocolate Baking Chips](#)

1/4 cup Coconut Oil

1/4 cup Almond Butter

1/4 cup Maple Syrup - stevia sweetened

2 Eggs (room temp)

1/4 cup Almond Flour

1/4 cup Cacao (or Unsweetened Cocoa Powder)

1/4 cup 1:1 Zero Calorie Sugar Substitute

2 tsp Vanilla Extract

1/2 tsp Baking Powder

2 tsp Russell Stover Sugar Free Dark Chocolate Baking Chips

INSTRUCTIONS

Makes approx. 20 brownies

Preheat oven to 350 degrees and grease a 10" cast iron skillet.

In large microwave safe bowl, place 2/3 cup baking chips and microwave for 60-90 seconds at 15-second intervals to melt. Stirring in between.

Add in remaining ingredients, except 2 tsps baking chips: coconut oil, almond butter, maple syrup, eggs, almond flour, cacao powder, sugar substitute, vanilla, and baking powder. Whisk until uniform.

Pour batter into greased pan/skillet and spread evenly with a spatula or back of a spoon.

Top with additional 2 tsps Russell Stover Sugar Free Dark Chocolate Baking Chips.

Bake for 25 mins, a toothpick inserted into the center should come out dry.

Let cool for 10 mins, serve warm with vanilla ice cream!

For an extra sweet touch: add crumbled [Russell Stover Sugar Free Peanut Butter Cups](#).