



Montana Gluten Free Processors
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Reduced Sugar Dairy-Free Brownies

Ingredients:

¾ cup Montana Gluten Free All Purpose Baking Mix*
¼ cup golden flax
1/3 cup olive or vegetable oil
1 cup cocoa powder
1 cup raw sugar
1 cup Stevia
4 eggs
2 tsp vanilla extract
4 Tbsp almond milk
½ tsp salt
½ cups sliced almonds (optional)

Directions:

- Grease the bottom of a 9x13 pan. Preheat oven to 350° F.
- Mix oil, cocoa powder, sugar, and Stevia in large bowl.
- Add eggs one at a time – beating after each addition.
- Stir in vanilla extract and almond milk.
- Add All Purpose Baking Mix, golden flax and salt. Mix well.
- Pour into cake pan. If necessary, smooth with a wet spatula.
- If using sliced almonds, sprinkle them evenly over the top and lightly press into the batter.

** Montana Gluten Free Waffle Pancake Mix can be used in place of All Purpose Baking Mix*