

## **Ghirardelli Dark Chocolate Brownies**

### **Ingredients**

Ghirardelli Dark Chocolate Brownie Mix  
1/4 cup strongly brewed coffee  
1/2 cup canola oil  
2 eggs at room temperature  
1 cup Espresso chocolate chips

### **Directions**

Preheat oven to 325 degrees F. Prepare baking pan by lining pan with parchment paper and lightly spraying with non-stick cooking spray.

Place water, oil and egg in medium bowl and stir until fully mixed. Add brownie mix and stir until well blended. Stir in espresso chips.

Bake as directed on brownie mix box.

## **Cranberry and Rosemary Garnish**

### **Ingredients**

2 cups sugar  
Fresh cranberries, rinsed  
Rosemary springs, rinsed

### **Directions**

Heat 1/2 cup sugar and 1/2 cup water on stovetop until sugar is dissolved. Stir in cranberries and rosemary springs and mix until coated.

Using a slotted spoon, transfer cranberries and sprigs to wire rack, let dry for at least one hour.

Working in batches, roll cranberries and rosemary sprigs in remaining 1-1/2 cups sugar until well coated; let dry for at least an hour.

## **Keto Fudgy Brownies**

### **Ingredients**

2/3 cup cocoa powder  
3/4 cup Erythritol, granulated or powdered (I used a mix of coconut sugar and stevia)  
2/3 cup coconut oil, melted  
1-½ teaspoon vanilla extract  
2 large eggs + 1 egg yolk at room temperature  
1/2 cup blanched almond flour  
1/2 tsp baking soda  
1/4 tsp sea salt  
3/4 cup Lilly's dark chocolate chips, divided

### **Instructions**

Preheat oven to 350 degrees F. Prepare baking pan by lining pan with parchment paper and lightly spraying with non-stick cooking spray.

In a large bowl, whisk together the cocoa and sugar substitute and add melted coconut oil.

Using a spoon, mix in vanilla and eggs, one at a time.

Add the almond flour, baking powder, and salt and stir until well combined. Stir in 1/2 cup of dark chocolate chips and spread into prepared pan.

Sprinkle remaining 1/4 cups of chips on top of batter and bake for 15 minutes or less. These are best underbaked to keep them moist.

Remove and let cool completely in the pan.