

Food Babe's Fudgy Cinnamon Chocolate Brownies in a Jar



Prep Time:	Cook Time:	Total Time:	Serves:
5 mins	10 mins	15 mins	12

<https://foodbabe.com/brownies-cookies-jar>

Ingredients:

- ½ cup spelt flour
- ¼ teaspoon baking powder (Aluminum free)
- ¼ teaspoon sea salt
- ½ teaspoon cinnamon
- ⅓ cup unsweetened cocoa powder
- ¾ cup coconut sugar
- ½ cup walnuts

Instructions:

1. In a bowl, mix the flour, baking powder, salt and cinnamon.
2. Take the jar and pour the flour mix into the jar. Pack down tightly. Top with the coconut sugar and cocoa to create layers. Add the walnuts or nuts of choice on top and place the lid on the jar.
3. Create a label with the following directions for making the brownies:
4. Preheat the oven to 350° F. Lightly grease an 8x8 inch baking pan or cover with parchment paper.
5. In a small pot over medium heat, melt 1 stick of butter or coconut oil. Take off the heat and whisk in 2 eggs and 1 teaspoon vanilla. Add the brownie mix from the jar and mix to combine. Pour the batter in the pan and bake for 12-15 minutes. Let cool.

Notes:

- Please choose all organic ingredients if possible.