



BROWNIES
(w/ 25% cocoflour)

Ingredients:

- 1 cup butter
- ¼ cup coconut flour
- 2 cups sugar
- ½ tablespoon baking soda
- 6 pieces eggs
- ½ teaspoon salt
- 1 teaspoon vanilla
- 1 cup cocoa
- ¾ cup all purpose flour
- 1 cup chopped nuts

Procedure:

1. Cream butter, then add sugar gradually.
2. Add eggs one at a time mixing well after each addition. Mix in vanilla.
3. In another bowl, mix together all purpose flour, coconut flour, baking soda, salt and cocoa.
4. Add flour mixture to the creamed butter and mix until well blended. Add 1/8 cup of chopped nuts.
5. Pour into greased pan. Smoothen surface with a rubber scraper and top with the remaining nuts.
6. Bake for 350oF for about 15 minutes.

Yield: 36 brownies

By: PRODUCT DEVELOPMENT DEPARTMENT
PHILIPPINE COCONUT AUTHORITY
9284501 loc 505
gRacee☺