

- SKS -

# Flourless Brownie Cupcakes

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*Source: adashofcinema.com, makes approx 18 cupcakes*

6 Tbsp. coconut oil  
7 oz. semisweet chocolate chips  
2 eggs  
2/3 cup coconut sugar (or granulated sugar)  
2 ¼ tsp. vanilla extract  
1/4 cup unsweetened cocoa powder  
3 Tbsp. arrowroot powder  
A dash of salt

- <sup>1</sup> Preheat oven to 350 degrees Fahrenheit and prepare your cupcake tin with liners.
- <sup>2</sup> Over low heat, combine coconut oil and semisweet chocolate chips until melted. Remove from heat and set aside.
- <sup>3</sup> Combine the eggs, vanilla, and sugar for 3 minutes with a handheld mixer.
- <sup>4</sup> Add the melted chocolate and coconut oil and mix.
- <sup>5</sup> Add cocoa powder, arrowroot powder, and salt to mixture. Use the handheld mixer to combine all ingredients until the batter is smooth.
- <sup>6</sup> Scoop batter into cupcake liners until they are each half filled. Bake for 20-25 minutes. Remove from oven and let the brownie cupcakes sit in the warm baking pan for a couple more minutes. Remove brownie cupcakes and enjoy warm!