

## **CHOCOLATE TEFF BROWNIES**

(from *Nourishing Meals* by Alissa Segersten)

### *Dry Ingredients*

1 c. teff flour  
1/4 c. tapioca flour  
1/3 c. cocoa powder  
1 tsp baking powder  
1/2 tsp baking soda  
1/4 tsp sea salt

### *Wet Ingredients*

1/2 c. dates, pitted  
1/4 c. ground flaxseeds  
1 1/4 c. boiling water  
1/2 c. coconut oil  
1/2 c. coconut sugar  
2 tsp vanilla

### *Mix-in*

1/2 c. chocolate chips

Preheat oven to 350°F. Grease a 7 x 11 baking dish.

In a mixing bowl, whisk together the dry ingredients. Set aside.

Place the dates and ground flaxseeds into a blender; pour the boiling water over them. Let sit for 10 minutes. Then add the rest of the wet ingredients and blend until smooth and creamy.

Add the wet ingredients to the dry and quickly whisk together. Add the chocolate chips and continue to whisk until thoroughly combined.

Pour batter into pan and bake for 20-25 minutes.

### **Chocolate Ganache Frosting**

3 oz chocolate chips  
1/4 c. coconut milk  
2 Tbsp maple syrup

Place all ingredients into a small pan and heat over low. Stir continuously until melted and thickened, just about 2 minutes. Remove from heat and let cool for about 5 minutes. Do not chill. Drizzle over brownies.

Or, if you would like a thick, creamy, spreadable frosting then let the ganache thicken at room temperature for about 3 hours.