

Keto Cosmic Brownies

Ingredients for Brownies:

- 1/2 cup unsalted butter, melted
- 1/2 cup almond flour
- 1/4 cup cocoa powder (unsweetened)
- 1/3 cup keto sweetener (erythritol or allulose)
- 2 large eggs
- 1/2 tsp vanilla extract
- 1/4 tsp salt
- Optional: 1 tbsp brewed coffee

Ganache Topping:

- 1/3 cup heavy cream
- 1/2 cup sugar-free chocolate chips (Lily's or ChocZero)
- 1 tbsp butter
- 1/2 tsp vanilla extract

Candy Topping:

- 2 tbsp keto-friendly rainbow sprinkles or sugar-free chocolate candies

Instructions:

1. Preheat oven to 350°F (175°C). Line an 8x8 baking dish with parchment paper.
2. In a bowl, mix melted butter, sweetener, eggs, vanilla, and optional coffee. Stir until smooth.
3. Add almond flour, cocoa powder, and salt. Mix until just combined.
4. Pour batter into dish and smooth the top. Bake for 18-22 minutes. Let cool completely.
5. For ganache: Heat cream to a simmer. Remove from heat and stir in chocolate chips, butter, and vanilla.
6. Pour ganache over cooled brownies. Top with sprinkles while ganache is wet.
7. Refrigerate for 1 hour to set. Slice and enjoy!

Nutrition Information (per brownie, makes 12):

- Calories: 160
- Net Carbs: 3g
- Fat: 15g
- Protein: 4g
- Fiber: 2g
- Sugar: 0g (sugar-free!)