

# Coconut Oil Chocolate Brownies



## INGREDIENTS:

209g Kingfisher Extra Virgin Coconut Oil, melted  
113g dark chocolate  
200g granulated sugar  
200g packed light brown sugar  
3 large eggs plus 1 egg yolk  
1 teaspoon vanilla extract  
96g plain flour  
80g unsweetened cocoa powder  
½ teaspoon salt  
½ teaspoon baking soda

## DIRECTIONS:

1. Preheat the oven to 180°C /350°F. Line an 8×8-inch baking pan with foil or parchment paper, leaving an overhang on two sides.
2. In a large heatsafe bowl combine the chocolate and Kingfisher Extra Virgin Coconut Oil and microwave in 30 second bursts until melted and smooth.
3. Let the coconut oil and chocolate cool slightly before adding in the granulated sugar, brown sugar, eggs and yolk, and vanilla. Add the flour, cocoa powder, salt, and baking soda and stir until just combined.
4. Pour the batter into the prepared baking pan and bake for about 35 minutes or until the brownies are set but moist crumbs are still attached when inserting a toothpick.
5. Let cool completely before cutting into squares and serving. These are very moist brownies, they may be easier to cut chilled.
6. Store in an airtight container at room temperature for up to 3 days or in the fridge for up to 5 days.