

# Cosmic Brownies

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April 16, 2022



Servings: 12

## Brownies

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### Ingredients:

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- 11 ounces Choczero sugar free chocolate chips
- 6 eggs room temperature

## Chocolate Frosting

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### Ingredients:

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- 1/2 cup cocoa powder (I'm using dutch processed)
- 6 tbsp almond milk
- 1/2 cup sweetener
- Pinch of salt

Toppings:

Sugar Free Sprinkles

**Directions:**

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1. Preheat oven to 350F
2. Prepare 8” square pan with parchment paper and spray release
3. Whisk eggs until frothy.
4. Melt chocolate chips using a microwave at 30 second intervals.
5. Slowly whisk in semi cool chocolate chips until a batter forms! Add this to your prepared baking dish. You can spray with avocado oil spray or use parchment paper.
6. Bake for 30 to 35 minutes or until done
7. Make your chocolate frosting and set this in the fridge until your brownies have cooled!
8. Add your frosting and sugar free rainbow sprinkles on top! I only used about half of the chocolate frosting that was made, so you can either half the recipe or place your extra frosting in the fridge and use it for cupcakes, etc.
9. Slice your brownies and enjoy!

**Nutrition**

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Nutrition (per brownie square):

- Calories - 168
  - Fat - 11g
  - Protein - 4g
  - Net Carbs - 3g
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