



Low Carb Salted Brownie Bark

Active Time: 15 minutes | **Total Time:** 45 minutes | **Serves:** 16

Nutrition Information Per Serving

127.7 calories, 11.1 g carbohydrate, 1 g fiber, 6.1 g NET carbs, 2.83 g protein, 9.88 g fat

Ingredients

- 1 package Wellness Bakeries Blissful Brownie Mix
- 1/2 tsp(s) Maldon Smoked Sea Salt Flakes
- 2 large(s) pastured eggs
- 6 Tbsp(s) grass-fed butter, melted
- 1 1/2 tsp(s) vanilla extract

Preparation

1. Preheat the oven to 325 F. Line a 13 x 9 baking sheet with unbleached parchment paper.
2. Add Blissful Brownies Mix to a blender or food processor and pulse to a uniform consistency.
3. Stir in the melted butter, eggs and vanilla, stirring well with a wooden spoon until batter is thick and glossy.
4. Pour the brownie batter onto the prepared pan, spreading evenly to create a thin layer.
5. Bake 18-20 minutes or until edges pull away and a toothpick inserted into the center has a few crumbs clinging. (Note: If you're using the Maldon, the best time to add it is about 5-10 minutes into baking so the flakes adhere and sink in just slightly, but don't disappear)
6. Remove from oven and let cool 15 minutes (longer will help them hold together). Cut into squares.

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