

Passover Brownie Cups

Recipe By *Reva (Blander) Yaffe*



Cooking and Prep:  20
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Serves:  8

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Pescetarian,
Gluten Free

Brownies are a classic Pesach recipe simply because they're easy to recreate without flour.

When I was thinking about a dessert for Pesach I wanted something that could be simple but elegant and make for a nice dessert, so what about brownie cups with ice cream or whipped cream (and fruit sometimes) inside?

These guys are great fresh, three days old, or reheated. They were easy to make and definitely make for an easy dessert that also will be sure to impress too!

Ingredients (11)

Main ingredients

- 2 eggs
- 1 teaspoon vanilla or **Gefen Vanilla Sugar**
- 1/3 cup oil

- 1/2 teaspoon salt
 - 1/2 cup sugar
 - 1/2 cup brown sugar
 - 1 teaspoon baking powder
 - 1/2 cup Gefen Cocoa Powder
 - 2 and 1/2 cups Gefen Almond Flour
 - 1/3 cup potato starch
 - chocolate chips
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Start Cooking

Prepare the Brownies

1. Preheat oven to 350 degrees Fahrenheit. Oil muffin tin and set aside.
2. Mix the eggs, vanilla, oil and sugars together. Add the rest of the ingredients and mix. Fill muffin tin about three quarters of the way. Bake for 10–13 minutes.
3. As soon as they come out of the oven, drop chocolate chips in the middle of them (the middle will cave in, creating a cup).
4. Serve with ice cream, whipped cream, fruit...or eat alone!