



Go Healthy. Go Clean. Go-low.

We've taken the classics and turned them into low carb, high taste, everyday staples and treats, with no nasties in sight! Wholesome through and through, they're super easy to rustle up and before you know it you'll be tucking into homemade goodness while staying on track with inner keto karma.

These low carb brownies will turn any frownie upside downie with their cheeky, chocolatey taste that's choc full of goodness. They sure hit the spot when you're on the hunt for a yummy treat. So put your feet up and enjoy. You deserve it.

HEALTHY FATS – NUTRIENT DENSE – SIMPLE WHOLEFOOD INGREDIENTS – NO NASTIES

First get your hands on:

- 3 whisked eggs (or vegan substitute)
- 125g butter (or vegan substitute)
- 1 tsp vanilla essence (optional)

Ok now...

- Fire up oven to **180°C** and line an 8x8" tin.
- Blend all the ingredients (careful not to over mix).
- Pour into the tin and spread out.
- Bake for **15 mins** (or until the top is set but it has a wobble, it will set fully once cooled).
- Allow to cool then cut into 12 perfect brownies.
- Enjoy on its own or serve warm with berries and a dollop of cream!
- Store in an airtight container at room temperature.
- Freeze for up to 3 months.



Share your creations & get inspo
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Nutrition Information

Serving size: 38.5g per brownie

Servings per packet: 12

Typical Value	Per Serving	Per 100g
Energy	623kj/148 kcal	1620kj/387 kcal
Fat, total	14.1g	36.6g
- saturated	6.5g	16.8g
Carbohydrate	0.8g	2.0g
- sugars	0.4g	1.0g
Fibre	1.7g	4.4g
Protein	4.0g	10.4g
Salt	0.2g	0.6g

Low down on ingredients:

Almond Flour, Erythritol (naturally found in fruit),
Raw Cacao Powder, Grain Free Baking Powder, Sea Salt.

Allergens in bold.

Contains natural sweetener (non GMO) -
excessive consumption may have a laxative effect.

www.golowbaking.co.uk

Proud to be a female founded Yorkshire Producer
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Net Weight: 218g

Best Before



Recyclable

