100+ Gourmet Brownie Recipes

Sugar-Free & Gluten-Free

The ultimate collection of dense, moist, irresistibly fudgy brownies — perfect for enjoying and for selling.





WELCOME

A recipe book made for you

This ebook was born with one clear purpose: to show you that giving up sugar and gluten doesn't mean giving up pleasure. Inside you'll find **100+ gourmet brownie recipes** — dense, moist, intense and truly delicious — made with quality ingredients and designed both for enjoying at home and for selling.

Every recipe is designed to get the signature texture of a real brownie: fudgy inside, set outside, with deep flavor and a look people fall in love with. No dry cake or cookies in disguise here. Just brownies. Only the best.

INTRODUCTION

The art of the gourmet brownie, without restrictions

A new way to think about baking

Sugar-free, gluten-free brownies are no longer a limited alternative — they're a **high-perceived-value** product, wanted by discerning customers who want pleasure and wellness in every bite.

Why this book makes a difference

The key is technique, ingredients and balance. With quality cocoa, real butter, erythritol, almond flour and the right proportions, you can make brownies that hold their own against traditional ones — and that can sell at premium prices with great market acceptance.

Who is this book for?



Health-conscious eaters

People who want to enjoy rich desserts with no added sugar, taking care of their health without sacrificing pleasure.



Food entrepreneurs

Anyone who wants to launch a gourmet brownie line to sell, with recipes that have high perceived value and beautiful presentation.



People with dietary restrictions

Anyone eating gluten-free because of celiac disease, intolerance or choice will find safe, delicious recipes here.



Baking lovers

Passionate home cooks who want to explore new flavors, techniques and combinations in the world of gourmet brownies.



WHY IT'S DIFFERENT

What makes this book special

100+ unique recipes

A varied, complete collection, organized into categories to make browsing and baking easy.

Gourmet profile

Every recipe is designed for high perceived value, a premium look and flavor that beats expectations.

Ready to sell

With presentation, storage and selling tips, these recipes are also business tools.

No sugar, no gluten

Every recipe skips refined sugar and wheat flour without compromising texture, flavor or quality.

Benefits of sugar-free, gluten-free brownies

Bigger market demand

The healthy-baking segment grows every year, with customers willing to pay more for products that fit their needs.

Includes more people

Gluten-free and sugar-free means people with celiac disease, diabetics and anyone on keto or low-carb can enjoy them too.

Better texture

Almond flour and quality chocolate make brownies that are moister, denser and fudgier than many regular versions.



ESSENTIAL INGREDIENTS

The most-used ingredients in this book

Knowing your ingredients is the first step to great gourmet brownies. Here's what each one does and why it matters.



Sugar-free semisweet chocolate

The main flavor base. Adds body, intensity and that signature fudgy texture. Use a good-quality one.



Unsweetened cocoa powder

Boosts the chocolate flavor. Used together with melted chocolate for deeper flavor.



Erythritol and xylitol

Natural sweeteners with no significant calories. They work great in baking and don't change the texture when used in the right proportion.



Almond flour

Replaces wheat flour with outstanding results. Adds moisture, density and a tender crumb — ideal for brownies.



Butter

Adds fat and flavor and helps create the shiny crackly top of the perfect brownie. Not easy to substitute.



Vanilla extract

Complements and rounds out the chocolate flavor. Always use pure extract for the best results.

More ingredients that make a difference

🥚 Eggs

Give structure and help create a moist texture. Don't swap them without adjusting the recipe.

🥥 Unsweetened shredded coconut

Adds texture, tropical flavor and aroma. Use fine shreds for a smoother bite.

🌰 Nuts

Walnuts, almonds, hazelnuts, pistachios and pecans raise the gourmet profile with extra texture and flavor.

🍫 Sugar-free fillings

Sugar-free hazelnut spread, caramel, dulce de leche and cream cheese let you make stuffed brownies with high perceived value.

☕ Coffee and espresso

Boost the chocolate flavor without taking over. Dissolve and use in small amounts for a more grown-up profile.

🍊 Citrus

Orange and lemon zest add freshness and elegance, balancing the intensity of the chocolate.

SHOPPING GUIDE

How to choose good ingredients

1 Chocolate matters more than you think

Sugar-free semisweet chocolate should be at least 60–70% cacao. Always read the label: some "sugar-free" products have too many sugar alcohols or low-quality sweeteners.

2 Almond flour should be fine and fresh

Coarse or rancid almond flour will ruin the texture. Look for one that's light in color, mild-smelling and evenly fine. Store it somewhere cool or in the fridge.

3 Sweeteners aren't 100% interchangeable

Erythritol is a bit less sweet than sugar; xylitol is almost as sweet. Adjust to taste and weigh them rather than measuring by volume when you can.

4 Use room-temperature eggs

Cold eggs can seize the mixture when they hit hot melted chocolate. Take them out of the fridge 20–30 minutes before you start.

EQUIPMENT

Recommended tools for perfect brownies

01

Square metal pan (8×8 in / 20×20 cm)

Spreads heat evenly and makes clean cuts easy. It's the standard brownie pan.

02

Double boiler or microwave-safe bowl

To melt chocolate with butter gently, without burning it.

03

Silicone spatula

Ideal for folding without overworking the batter. A must in gluten-free baking.



04

Digital kitchen scale

Recipes list grams first for consistent results, with US cups alongside.
For baking, a scale is always more accurate than cups.

05

Parchment paper

Makes unmolding easy and keeps the brownie from sticking. Always line the pan, even if you grease it.

06

Long, sharp knife

For clean slices. Wipe the blade between cuts for a professional finish.

TECHNIQUE

Tips for perfect brownies

Mix, but don't overdo it

Mix just enough. Overbeating adds too much air and turns the texture from fudgy to fluffy — and then it's cake, not a brownie.

Doneness is everything

Take the brownie out when the center still jiggles slightly. It finishes cooking with residual heat. Dry in the oven = ruined.

Let the chocolate cool before using it

If the melted chocolate is too hot when you add the eggs, it will cook them. Wait for it to cool a bit first.

Cooling completely is key

Brownies get their final texture as they cool. Cut them hot and they'll fall apart. For perfect squares, chill 20–30 minutes before cutting.

COMMON MISTAKES

Common mistakes that ruin the texture

→ Overbaking

The number one mistake. If the toothpick comes out completely clean, the brownie is too dry. It should come out with a few moist crumbs.

→ Swapping ingredients without adjusting amounts

Replacing almond flour with another flour without rebalancing the recipe completely changes the texture. Follow the recipe or adjust knowingly.

→ Using low-quality chocolate

Chocolate is the star ingredient. Mediocre chocolate makes a mediocre brownie, no matter the technique.

→ Cutting the brownie while hot

The structure isn't set until it's completely cool. Cutting it hot breaks it and ruins its premium look.

→ Overmixing after adding the flour

In gluten-free baking, overworking the batter doesn't develop gluten (there isn't any), but it can make the texture denser and gummier than you want.

How to store brownies



At room temperature

In an airtight container, they keep well for up to **3–4 days**. Place parchment paper between layers so they don't stick.

In the fridge

They last up to **7–10 days** chilled. The texture gets firmer and denser — perfect for gourmet-style squares.

In the freezer

Gluten-free brownies freeze perfectly
for up to 2–3 months.
Wrap them individually in plastic wrap and freeze in a rigid container.

Serving after chilling

Take them out 15–20 minutes before serving or warm them for 10 seconds in the microwave to bring back the fudgy texture.



BUSINESS

Ideas for selling gourmet brownies

Custom orders

Start with custom orders through social media. Sugar-free brownies are in steady demand in health and wellness communities.

Assorted boxes

Put together boxes of 6, 9 or 12 different flavors. An assortment raises the order value and shows off your full range.

Local partnerships

Offer your brownies to coffee shops, health food stores and gourmet markets. Individually wrapped squares are perfect for display cases.

Special editions

Create seasonal lines: Valentine's Day, Christmas, birthdays. Special packaging justifies higher prices and creates more desire.

PRESENTATION FOR SELLING

How to present brownies for sale

Packaging tells the price

A kraft box with a window, ribbon and handmade label can triple perceived value. Invest in packaging from the start.

Use glassine paper or clear wrap for each individual square. Customers should see the brownie before they buy it.

Suggested portions and sizes

- **Single serving:** 2×2 in (5×5 cm) squares, 60–80 g. Ideal for selling by the piece.
- **Gourmet mini:** 1¼×1¼ in (3×3 cm) squares. Perfect for assorted boxes or tastings.
- **Gift size:** long bars or large 3×3 in (8×8 cm) squares, individually wrapped.
- **Whole slab:** the full pan, uncut — ideal for special orders or corporate gifts.

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All 100 recipes organized into 8 categories to make baking and presenting easier.

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CHAPTER 1

Classic & Intense Brownies

The book starts with the essentials: the perfect base for a gourmet brownie.
These first recipes define the style — **dense, moist, intense, fudgy**
— and are the starting point for every variation that follows.
Master these and you'll have the foundation for any flavor.



Recipe 1 — Classic Sugar-Free, Gluten-Free Brownie

Ingredients

- 200 g (7 oz) sugar-free semisweet chocolate
- 120 g (8½ tbsp) butter
- 3 eggs
- 120 g (⅔ cup) erythritol or xylitol
- 70 g (¾ cup) almond flour
- 25 g (¼ cup + 1 tbsp) unsweetened cocoa powder
- 1 tsp vanilla extract
- 1 pinch of salt

Directions

Preheat the oven to 175 °C (350 °F). Line a square pan with parchment paper. Melt the chocolate with the butter over a double boiler or in the microwave in 20–30 second bursts, stirring until smooth and glossy. Set aside to cool slightly. Beat the eggs with the erythritol until well combined. Add the vanilla and salt. Gently stir in the melted chocolate. Add the almond flour and sifted cocoa. Fold until you get a thick, glossy batter. Pour into the pan, smooth the top and bake 20–25 minutes. The edges should be set and the center still moist. Let cool completely before cutting.

Almond flour gives a moist, tender texture. Don't overbake. For clean cuts, chill 30 min before slicing.

Recipe 2 — Double Chocolate Brownie

Ingredients

- 180 g (6⅓ oz) sugar-free semisweet chocolate
- 120 g (8½ tbsp) butter
- 3 eggs
- 110 g (½ cup + 1 tbsp) erythritol
- 70 g (¾ cup) almond flour
- 20 g (¼ cup) unsweetened cocoa powder
- 80 g (½ cup) sugar-free chocolate chips
- 1 tsp vanilla

Directions

Preheat the oven to 175 °C (350 °F). Melt the chocolate with the butter and let it rest. Mix the eggs with the erythritol and vanilla. Add the melted chocolate. Stir in the almond flour and sifted cocoa. Add the chocolate chips, saving some for the top. Pour into the pan, sprinkle the reserved chips on top and bake 20–24 minutes. The center should stay moist to keep the fudgy texture. Let cool before cutting.

Use sugar-free chocolate chips. Great as small gourmet squares. For more intensity, add an extra pinch of cocoa.

Recipe 3 — Walnut Brownie

Ingredients

- 200 g (7 oz) sugar-free semisweet chocolate
- 120 g (8½ tbsp) butter
- 3 eggs
- 110 g (½ cup + 1 tbsp) xylitol or erythritol
- 70 g (¾ cup) almond flour
- 25 g (¼ cup + 1 tbsp) unsweetened cocoa powder
- 80 g (⅔ cup) chopped walnuts
- 1 tsp vanilla • 1 pinch of salt

Directions

Preheat the oven to 175 °C (350 °F). Melt the chocolate with the butter and set aside. Beat the eggs with the sweetener, vanilla and salt. Stir in the melted chocolate. Add the almond flour and cocoa. Fold in the chopped walnuts. Pour into the pan and bake 20–25 minutes. The brownie should be set at the edges and soft in the center. Let cool completely before cutting.

Lightly toasting the walnuts greatly improves the flavor. Ideal for a premium artisan line.

Recipe 4 — Almond Brownie

Ingredients

- 200 g (7 oz) sugar-free semisweet chocolate
- 120 g (8½ tbsp) butter
- 3 eggs
- 110 g (½ cup + 1 tbsp) erythritol
- 70 g (¾ cup) almond flour
- 20 g (¼ cup) unsweetened cocoa powder
- 70 g (⅔ cup) sliced or chopped almonds
- 1 tsp vanilla

Directions

Preheat the oven to 175 °C (350 °F). Melt the chocolate with the butter. Beat the eggs with the erythritol and vanilla. Add the melted chocolate, almond flour and cocoa. Fold in the almonds, saving some for the top. Bake 20–24 minutes. Let cool completely before cutting.

Sliced almonds give a more elegant finish.
Works great in assorted boxes.

Recipe 5 — Mocha Brownie

Ingredients

- 200 g (7 oz) sugar-free semisweet chocolate
- 120 g (8½ tbsp) butter
- 3 eggs
- 110 g (½ cup + 1 tbsp) erythritol
- 70 g (¾ cup) almond flour
- 20 g (¼ cup) unsweetened cocoa powder
- 1 tbsp instant coffee
- 1 tsp vanilla

Directions

Preheat the oven to 175 °C (350 °F). Dissolve the coffee in a tablespoon of hot water. Melt the chocolate with the butter and add the dissolved coffee. Mix the eggs with the erythritol and vanilla. Stir in the chocolate and coffee. Add the almond flour and cocoa. Bake 20–24 minutes. The center should stay moist.

Coffee intensifies the chocolate without taking over. A more grown-up, gourmet profile. Add sugar-free chips to make it even more premium.

Recipe 6 — Hazelnut Brownie

Ingredients

- 200 g (7 oz) sugar-free semisweet chocolate
- 120 g (8½ tbsp) butter
- 3 eggs
- 110 g (½ cup + 1 tbsp) xylitol or erythritol
- 70 g (¾ cup) almond flour
- 20 g (¼ cup) unsweetened cocoa powder
- 80 g (⅔ cup) toasted chopped hazelnuts
- 1 tsp vanilla

Directions

Preheat the oven to 175 °C (350 °F). Melt the chocolate with the butter. Mix the eggs with the sweetener and vanilla. Stir in the chocolate, almond flour and cocoa. Fold in the chopped hazelnuts. Bake 20–25 minutes, until the edges are set and the center is moist. Let cool completely.

Toasting the hazelnuts really brings out the flavor. Perfect for gift-style presentation.

Recipe 10 — Intense Cocoa Brownie

Ingredients

- 130 g (9 tbsp) butter
- 3 eggs
- 110 g (½ cup + 1 tbsp) erythritol
- 75 g (¾ cup) almond flour
- 45 g (½ cup) unsweetened cocoa powder
- 1 tsp vanilla
- 1 pinch of salt
- 60 g (2 oz) sugar-free semisweet chocolate, chopped

Directions

Preheat the oven to 175 °C (350 °F). Melt the butter and let it cool slightly. Beat the eggs with the erythritol, vanilla and salt. Add the butter, almond flour and cocoa. Fold in the chopped chocolate. Bake 20–23 minutes. It should be denser, darker and moister. Let cool completely.

Use good-quality cocoa for a truly gourmet flavor. Chopped chocolate greatly improves the texture. Excellent as small squares.



CHAPTER 2

Nut Brownies

Nuts are the natural partner of a gourmet brownie. They add texture, flavor and a more artisan look that instantly raises perceived value.
In this section you'll find the best combinations: walnuts, almonds, hazelnuts, pistachios and pecans, all folded into dense, moist batters.

Recipe 11 — Caramel Brownie

Ingredients

- 180 g (6⅓ oz) sugar-free semisweet chocolate
- 110 g (7¾ tbsp) butter
- 3 eggs
- 100 g (½ cup) erythritol
- 70 g (¾ cup) almond flour
- 20 g (¼ cup) unsweetened cocoa powder
- 120 g (⅓ cup + 1 tbsp) thick sugar-free caramel sauce
- 1 tsp vanilla • 1 pinch of salt

Directions

Preheat the oven to 175 °C (350 °F). Melt the chocolate with the butter and let it cool slightly. Beat the eggs with the erythritol, vanilla and salt. Add the chocolate, then the almond flour and cocoa. Pour half the batter into the pan, add spoonfuls of caramel and cover with the rest. Swirl gently. Bake 22–26 minutes. Let cool completely.

The caramel should be thick, not runny. It's even better after resting a few hours.

Recipe 12 — Peanut Brownie

Ingredients

- 180 g (6⅓ oz) sugar-free semisweet chocolate
- 110 g (7¾ tbsp) butter
- 3 eggs
- 100 g (½ cup) xylitol or erythritol
- 70 g (¾ cup) almond flour
- 20 g (¼ cup) unsweetened cocoa powder
- 90 g (⅔ cup) unsalted roasted peanuts, chopped
- 1 tsp vanilla • 1 pinch of salt

Directions

Preheat the oven to 175 °C (350 °F). Melt the chocolate with the butter. Mix the eggs with the sweetener, vanilla and salt. Add the chocolate, almond flour and cocoa. Fold in the chopped peanuts. Bake 22–25 minutes. It's done when the edges are set and the center is moist. Let cool completely.

Use unsalted roasted peanuts. Save a few for the top. Very popular for single-serving sales.

Recipe 13 — Peanut Butter Brownie

Ingredients

- 180 g (6⅓ oz) sugar-free semisweet chocolate
- 110 g (7¾ tbsp) butter
- 3 eggs
- 100 g (½ cup) erythritol
- 70 g (¾ cup) almond flour
- 20 g (¼ cup) unsweetened cocoa powder
- 100 g (⅓ cup + 1 tbsp) unsweetened peanut butter
- 1 tsp vanilla

Directions

Preheat the oven to 175 °C (350 °F). Melt the chocolate with the butter. Beat the eggs with the erythritol and vanilla. Add the chocolate, almond flour and cocoa. Pour the batter into the pan. Dot with teaspoons of peanut butter and swirl gently. Bake 22–26 minutes.
Let cool completely.

Use creamy peanut butter for a prettier swirl. Don't overmix so the ribbons stay visible.

Recipe 24 — Hazelnut Chocolate Spread Brownie

Ingredients

- 180 g (6⅓ oz) sugar-free semisweet chocolate
- 110 g (7¾ tbsp) butter
- 3 eggs
- 100 g (½ cup) erythritol
- 70 g (¾ cup) almond flour
- 20 g (¼ cup) unsweetened cocoa powder
- 100 g (⅓ cup) sugar-free chocolate hazelnut spread
- 50 g (⅓ cup + 1 tbsp) toasted chopped hazelnuts
- 1 tsp vanilla

Directions

Preheat the oven to 175 °C (350 °F). Melt the chocolate with the butter. Mix the eggs with the erythritol and vanilla. Add the chocolate, almond flour and cocoa. Fold in half the hazelnuts. Pour into the pan, add spoonfuls of the spread on top and swirl. Finish with hazelnuts on top. Bake 22–26 minutes.

The spread should be thick. Toasted hazelnuts really boost the flavor. Excellent perceived value.

Recipe 25 — Pistachio Brownie

Ingredients

- 190 g (6¾ oz) sugar-free white chocolate
- 105 g (7½ tbsp) butter
- 3 eggs
- 95 g (½ cup) erythritol
- 75 g (¾ cup) almond flour
- 70 g (½ cup) chopped pistachios
- 1 tsp vanilla • 1 pinch of salt

Directions

Preheat the oven to 170 °C (340 °F). Carefully melt the white chocolate with the butter. Beat the eggs with the erythritol, vanilla and salt.
Add the chocolate, almond flour and most of the pistachios. Pour into the pan, sprinkle the rest of the pistachios on top and bake 20–24 minutes. Tender, moist center.

Use unsalted pistachios. A very elegant look. Works beautifully for premium boxes or gifts.

Recipe 37 — Pecan Brownie

Ingredients

- 180 g (6⅓ oz) sugar-free semisweet chocolate
- 110 g (7¾ tbsp) butter
- 3 eggs
- 100 g (½ cup) erythritol
- 70 g (¾ cup) almond flour
- 20 g (¼ cup) unsweetened cocoa powder
- 80 g (¾ cup) chopped pecans
- 1 tsp vanilla • 1 pinch of salt

Directions

Preheat the oven to 175 °C (350 °F). Melt the chocolate with the butter. Mix the eggs with the erythritol, vanilla and salt. Add the chocolate, almond flour and cocoa. Fold in the pecans. Bake 22–25 minutes, until the edges are set and the center is moist. Let cool completely.

Lightly toasting the pecans really brings out their flavor.
A great alternative to regular walnuts. A very refined, premium profile.



CHAPTER 3

Coconut, Vanilla & Cinnamon Brownies

This section brings together recipes with a warmer, more aromatic profile. Shredded coconut, generous vanilla and cinnamon make brownies that smell as good as they taste. Ideal for a more homey, artisan line, with a sophisticated touch that stands out in any display case or assorted box.

Recipe 16 — Coconut Brownie

Ingredients

- 180 g (6⅓ oz) sugar-free semisweet chocolate
- 110 g (7¾ tbsp) butter
- 3 eggs
- 100 g (½ cup) xylitol or erythritol
- 65 g (⅔ cup) almond flour
- 20 g (¼ cup) unsweetened cocoa powder
- 50 g (⅔ cup) unsweetened shredded coconut
- 1 tsp vanilla

Directions

Preheat the oven to 175 °C (350 °F). Melt the chocolate with the butter. Mix the eggs with the sweetener and vanilla. Add the chocolate, almond flour, cocoa and shredded coconut. Mix until smooth. Bake 22–25 minutes, with firmer edges and a tender center. Let cool before cutting.

Use fine coconut for a nicer texture. You can sprinkle a little more on top before baking. Pairs beautifully with dark chocolate.

Recipe 21 — Cinnamon Chocolate Brownie

Ingredients

- 180 g (6⅓ oz) sugar-free semisweet chocolate
- 110 g (7¾ tbsp) butter
- 3 eggs
- 100 g (½ cup) erythritol
- 70 g (¾ cup) almond flour
- 20 g (¼ cup) unsweetened cocoa powder
- 1 tsp ground cinnamon
- 1 tsp vanilla • 1 pinch of salt

Directions

Preheat the oven to 175 °C (350 °F). Melt the chocolate with the butter. Beat the eggs with the erythritol, vanilla and salt. Add the chocolate, almond flour, cocoa and cinnamon. Mix into a thick batter.
Bake 22–25 minutes. Set edges and a moist center — never cakey. Let cool completely.

The cinnamon supports the chocolate, it doesn't take over. For a warmer flavor, add a tiny pinch of nutmeg. Ideal for a homey gourmet line.

Recipe 26 — Sea Salt Brownie

Ingredients

- 180 g (6⅓ oz) sugar-free semisweet chocolate
- 110 g (7¾ tbsp) butter
- 3 eggs
- 100 g (½ cup) erythritol
- 70 g (¾ cup) almond flour
- 20 g (¼ cup) unsweetened cocoa powder
- 1 tsp vanilla
- 1 pinch of salt + flaky sea salt to finish

Directions

Preheat the oven to 175 °C (350 °F). Melt the chocolate with the butter. Mix the eggs with the erythritol, vanilla and salt. Add the chocolate, almond flour and cocoa. Pour into the pan, sprinkle a few flakes of sea salt on top and bake 22–25 minutes. Moist, dense center.
Let cool completely.

Use just a little sea salt; it should only enhance the chocolate. Simple, elegant and very gourmet. Excellent with intense semisweet chocolate.

Recipe 41 — Toasted Coconut Brownie

Ingredients

- 180 g (6⅓ oz) sugar-free semisweet chocolate
- 110 g (7¾ tbsp) butter
- 3 eggs
- 100 g (½ cup) erythritol
- 65 g (⅔ cup) almond flour
- 20 g (¼ cup) unsweetened cocoa powder
- 50 g (⅔ cup) toasted unsweetened shredded coconut
- 1 tsp vanilla • 1 pinch of salt

Directions

Toast the coconut in a dry skillet over low heat until lightly golden. Melt the chocolate with the butter. Beat the eggs with the erythritol, vanilla and salt. Add the chocolate, almond flour, cocoa and toasted coconut. Bake 22–25 minutes. The center should stay moist. Let cool completely.

Don't over-toast the coconut or it can turn bitter. It adds more aroma than raw coconut. Great with intense dark chocolate.



CHAPTER 4

Fruit & Citrus Brownies

When a well-chosen fruit meets chocolate, you get a brownie with real personality. The tang of citrus, the intensity of berries and the natural sweetness of banana or pear create elegant contrasts that raise the gourmet profile of any recipe. Moist, dense and full of flavor that surprises in every bite.

Recipe 17 — Orange Chocolate Brownie

Ingredients

- 180 g (6⅓ oz) sugar-free semisweet chocolate
- 110 g (7¾ tbsp) butter
- 3 eggs
- 100 g (½ cup) erythritol
- 70 g (¾ cup) almond flour
- 20 g (¼ cup) unsweetened cocoa powder
- Finely grated zest of 1 orange
- 1 tsp vanilla

Directions

Preheat the oven to 175 °C (350 °F). Melt the chocolate with the butter. Mix the eggs with the erythritol, vanilla and orange zest. Add the chocolate, almond flour and cocoa. Bake 22–25 minutes. You should smell the orange without it stealing the spotlight from the chocolate. Let cool.

Use only the orange part of the peel. A very elegant, gourmet flavor. Finish with a drizzle of melted chocolate on top.

Recipe 19 — Raspberry Chocolate Brownie

Ingredients

- 180 g (6⅓ oz) sugar-free semisweet chocolate
- 110 g (7¾ tbsp) butter
- 3 eggs
- 100 g (½ cup) erythritol
- 70 g (¾ cup) almond flour
- 20 g (¼ cup) unsweetened cocoa powder
- 80 g (⅔ cup) fresh or frozen raspberries
- 1 tsp vanilla

Directions

Preheat the oven to 175 °C (350 °F). Melt the chocolate with the butter. Mix the eggs with the erythritol and vanilla. Add the chocolate, almond flour and cocoa. Gently fold in the raspberries at the end. Bake 22–25 minutes. The raspberries add extra moisture. Let cool completely.

If using frozen raspberries, add them straight from the freezer. Very eye-catching with high perceived value. Works great as small squares.

Recipe 20 — Banana Chocolate Brownie

Ingredients

- 170 g (6 oz) sugar-free semisweet chocolate
- 100 g (7 tbsp) butter
- 2 eggs
- 90 g (½ cup) erythritol
- 65 g (⅔ cup) almond flour
- 20 g (¼ cup) unsweetened cocoa powder
- 1 ripe banana, well mashed
- 1 tsp vanilla • 1 pinch of salt

Directions

Preheat the oven to 175 °C (350 °F). Melt the chocolate with the butter. Mix the eggs with the erythritol, vanilla and salt. Add the mashed banana, chocolate, almond flour and cocoa. The batter will be a bit wetter because of the banana. Bake 22–26 minutes. Tender center, never dry. Let cool completely.

Use a ripe banana for more natural sweetness. Don't add too much or it will lose its brownie structure. Excellent with walnuts or cinnamon.

Recipe 29 — Cherry Chocolate Brownie

Ingredients

- 180 g (6⅓ oz) sugar-free semisweet chocolate
- 110 g (7¾ tbsp) butter
- 3 eggs
- 100 g (½ cup) erythritol
- 70 g (¾ cup) almond flour
- 20 g (¼ cup) unsweetened cocoa powder
- 80 g (½ cup) pitted cherries, chopped and drained
- 1 tsp vanilla

Directions

Preheat the oven to 175 °C (350 °F). Melt the chocolate with the butter. Mix the eggs with the erythritol and vanilla. Add the chocolate, almond flour and cocoa. Gently fold in the chopped cherries at the end.
Bake 22–25 minutes. The fruit adds extra moisture. Tender, moist center. Let cool completely.

Drain the cherries well so the batter doesn't get too wet. Looks beautiful when sliced. A refined, very appealing option for selling.

Recipe 35 — Pear Chocolate Brownie

Ingredients

- 180 g (6⅓ oz) sugar-free semisweet chocolate
- 105 g (7½ tbsp) butter
- 3 eggs
- 100 g (½ cup) erythritol
- 70 g (¾ cup) almond flour
- 20 g (¼ cup) unsweetened cocoa powder
- 1 firm pear, finely diced
- 1 tsp vanilla

Directions

Preheat the oven to 175 °C (350 °F). Melt the chocolate with the butter. Mix the eggs with the erythritol and vanilla. Add the chocolate, almond flour and cocoa. Fold in the finely diced, well-dried pear.
Bake 22–25 minutes. Let cool completely.

The pear should be firm, not too ripe. Best with dark chocolate. A different, very elegant recipe.

Recipe 18 — Lemon White Chocolate Brownie

Ingredients

- 190 g (6¾ oz) sugar-free white chocolate
- 105 g (7½ tbsp) butter
- 3 eggs
- 95 g (½ cup) erythritol
- 75 g (¾ cup) almond flour
- Finely grated zest of 1 lemon
- 1 tsp vanilla • 1 pinch of salt

Directions

Preheat the oven to 170 °C (340 °F). Melt the white chocolate with the butter, stirring constantly. Beat the eggs with the erythritol, vanilla, salt and lemon zest. Add the chocolate and almond flour.
Mix into a thick batter. Bake 20–24 minutes. Tender, moist center. Let cool completely.

Lemon balances the sweetness of the white chocolate. Don't overbake — it dries out easily. Ideal for a more delicate line.



CHAPTER 5

Caramel & Specialty Brownies

This is where the gourmet brownie reaches peak indulgence. Sugar-free caramel, toffee, espresso, mint, mocha and dulce de leche: bold flavors that create unique experiences. These recipes are for anyone who wants products with their own identity — perfect for a special-edition line or premium custom orders.

Recipe 15 — Dulce de Leche Brownie

Ingredients

- 180 g (6⅓ oz) sugar-free semisweet chocolate
- 110 g (7¾ tbsp) butter
- 3 eggs
- 100 g (½ cup) erythritol
- 70 g (¾ cup) almond flour
- 20 g (¼ cup) unsweetened cocoa powder
- 120 g (⅓ cup + 1 tbsp) thick sugar-free dulce de leche
- 1 tsp vanilla

Directions

Preheat the oven to 175 °C (350 °F). Melt the chocolate with the butter. Mix the eggs with the erythritol and vanilla. Add the chocolate, almond flour and cocoa. Pour half the batter into the pan. Add spoonfuls of dulce de leche and cover with the rest. Swirl gently or leave it in layers. Bake 22–26 minutes. Let cool completely.

The dulce de leche should be firm so it doesn't disappear. Excellent chilled for a few hours before serving. Great to sell as a premium stuffed brownie.

Recipe 36 — Mocha Brownie

Ingredients

- 180 g (6⅓ oz) sugar-free semisweet chocolate
- 110 g (7¾ tbsp) butter
- 3 eggs
- 100 g (½ cup) erythritol
- 70 g (¾ cup) almond flour
- 20 g (¼ cup) unsweetened cocoa powder
- 1 tbsp instant coffee
- 1 tsp vanilla • 1 pinch of salt

Directions

Dissolve the coffee in hot water. Melt the chocolate with the butter and add the dissolved coffee. Mix the eggs with the erythritol, vanilla and salt. Add the chocolate and coffee, almond flour and cocoa.
Bake 22–25 minutes. Deep chocolate and coffee flavor. Let cool completely.

The coffee should boost the chocolate, not take over. Excellent for grown-ups. Decorate with a drizzle of sugar-free chocolate.

Recipe 28 — Mint Chocolate Brownie

Ingredients

- 180 g (6⅓ oz) sugar-free semisweet chocolate
- 110 g (7¾ tbsp) butter
- 3 eggs
- 100 g (½ cup) erythritol
- 70 g (¾ cup) almond flour
- 20 g (¼ cup) unsweetened cocoa powder
- 3–4 drops of peppermint extract
- 1 tsp vanilla

Directions

Preheat the oven to 175 °C (350 °F). Melt the chocolate with the butter. Mix the eggs with the erythritol, vanilla and the peppermint extract (just a little). Add the chocolate, almond flour and cocoa. Bake 22–25 minutes. Moist, dense center. Let cool completely.

You should taste the mint, but it shouldn't taste like toothpaste. Lovely with dark chocolate decoration. Ideal for a gourmet line with unique flavors.

Recipe 33 — Toffee Brownie

Ingredients

- 180 g (6⅓ oz) sugar-free semisweet chocolate
- 110 g (7¾ tbsp) butter
- 3 eggs
- 100 g (½ cup) erythritol
- 70 g (¾ cup) almond flour
- 20 g (¼ cup) unsweetened cocoa powder
- 80 g (½ cup) sugar-free toffee bits
- 1 tsp vanilla • 1 pinch of salt

Directions

Preheat the oven to 175 °C (350 °F). Melt the chocolate with the butter. Mix the eggs with the erythritol, vanilla and salt. Add the chocolate, almond flour and cocoa. Fold in the toffee bits, saving some for the top. Bake 22–25 minutes. Let cool completely so the toffee sets.

Use small bits for better distribution. Don't overdo the toffee. It sells very well as a special gourmet flavor.



CHAPTER 6

Marbled & Stuffed Brownies

These are the showiest brownies in the book — and the most irresistible when sliced. Layers of cream cheese, vanilla fillings, caramel swirls and raspberry marbling create visual effects that are worth the price on their own.
Perfect for product photos, premium boxes and special editions.

Recipe 7 — Cream Cheese Swirl Brownie

For the batter

- 180 g (6⅓ oz) sugar-free semisweet chocolate
- 110 g (7¾ tbsp) butter
- 3 eggs • 100 g (½ cup) erythritol
- 65 g (⅔ cup) almond flour
- 20 g (¼ cup) unsweetened cocoa powder
- 1 tsp vanilla

For the cream cheese mixture

- 180 g (6⅓ oz) cream cheese
- 1 small egg
- 35 g (3 tbsp) erythritol • 1 tsp vanilla

Directions

Preheat the oven to 175 °C (350 °F). Make the brownie batter: melt the chocolate with the butter, then mix with the eggs, erythritol, vanilla, almond flour and cocoa. Separately, beat the cream cheese with the egg, erythritol and vanilla until smooth. Pour the batter into the pan. Add spoonfuls of cream cheese and swirl gently with a toothpick. Bake 25–30 minutes. Slightly moist center, firmer cheese. Let cool completely.

Don't over-swirl so the pattern stays visible. Excellent presentation for premium sales. Even better after a few hours in the fridge.

Recipe 31 — Cream Cheese-Topped Brownie

For the brownie batter

- 180 g (6⅓ oz) sugar-free semisweet chocolate
- 110 g (7¾ tbsp) butter
- 3 eggs • 100 g (½ cup) erythritol
- 70 g (¾ cup) almond flour
- 20 g (¼ cup) unsweetened cocoa powder • 1 tsp vanilla

For the cream cheese layer

- 180 g (6⅓ oz) cream cheese
- 1 small egg
- 35 g (3 tbsp) erythritol • 1 tsp vanilla

Directions

Preheat the oven to 175 °C (350 °F). Make the brownie batter and spread it in the pan. Beat the cream cheese with the egg, erythritol and vanilla until smooth. Spread it over the batter. Swirl it or leave it as a top layer. Bake 24–28 minutes. The cream cheese should look firmer and the brownie tender. Let cool completely.

The cream cheese should be at room temperature so it blends better. This recipe gains texture after a few hours in the fridge. An excellent option for a premium line.

Recipe 57 — Chocolate Vanilla Swirl Brownie

Ingredients

- 180 g (6⅓ oz) sugar-free semisweet chocolate
- 110 g (7¾ tbsp) butter
- 3 eggs • 100 g (½ cup) erythritol
- 70 g (¾ cup) almond flour
- 20 g (¼ cup) unsweetened cocoa powder
- 80 g (⅓ cup) sugar-free creamy vanilla mixture
- 1 extra tsp vanilla

Directions

Preheat the oven to 175 °C (350 °F). Make the standard brownie batter. Pour into the pan. Add spoonfuls of the creamy vanilla mixture and swirl gently with a knife for a marbled effect. Bake
22–25 minutes. Moist center with a visible contrast between the chocolate batter and the light swirl. Let cool completely.

Don't overmix or you'll lose the marbled effect.
The vanilla layer should be creamy, not runny. Great for an artisan, elegant look.



CHAPTER 7

White Chocolate Brownies

Sugar-free white chocolate opens up a completely different line in this book: more delicate, lighter and with a softer flavor profile. Paired with lemon, coconut, raspberry, pistachio or vanilla, it makes very elegant-looking, refined brownies — an excellent option for mixed assortments and premium gift boxes.

Recipe 8 — White Chocolate Brownie

Ingredients

- 200 g (7 oz) sugar-free white chocolate
- 110 g (7¾ tbsp) butter
- 3 eggs
- 100 g (½ cup) erythritol
- 75 g (¾ cup) almond flour
- 1 tsp vanilla • 1 pinch of salt

Directions

Preheat the oven to 170 °C (340 °F). Carefully melt the white chocolate with the butter, stirring well so it doesn't burn. Let it cool slightly. Beat the eggs with the erythritol, vanilla and salt. Add the white chocolate and almond flour. Bake 20–24 minutes. The top should look lightly golden and the center still tender. Let cool completely.

Watch the oven: white chocolate can overbake quickly. Ideal with lemon, berries or coconut. Use white chocolate that's truly sugar-free.

Recipe 55 — White Chocolate Coconut Brownie

Ingredients

- 190 g (6¾ oz) sugar-free white chocolate
- 105 g (7½ tbsp) butter
- 3 eggs
- 95 g (½ cup) erythritol
- 75 g (¾ cup) almond flour
- 45 g (heaping ½ cup) unsweetened shredded coconut
- 1 tsp vanilla • 1 pinch of salt

Directions

Preheat the oven to 170 °C (340 °F). Melt the white chocolate with the butter over low heat. Beat the eggs with the erythritol, vanilla and salt. Add the chocolate, almond flour and shredded coconut. Bake 20–24 minutes. Moist center, not dry. Let cool completely.

Coconut pairs beautifully with light bases. Don't overbake. A great option for a varied, elegant assortment.

Recipe 63 — White Chocolate Pistachio Vanilla Brownie

Ingredients

- 190 g (6¾ oz) sugar-free white chocolate
- 105 g (7½ tbsp) butter
- 3 eggs
- 95 g (½ cup) erythritol
- 75 g (¾ cup) almond flour
- 60 g (scant ½ cup) chopped pistachios
- 1 tbsp vanilla • 1 pinch of salt

Directions

Preheat the oven to 170 °C (340 °F). Melt the white chocolate with the butter. Beat the eggs with the erythritol, vanilla and salt. Add the chocolate, almond flour and chopped pistachios (save some to decorate). Pour into the pan, sprinkle the reserved pistachios on top and bake 20–24 minutes. Moist, tender center. Let cool completely.

Pistachio pairs especially well with light bases.
A very elegant recipe for boxes or gifts. Don't overbake.

Recipe 82 — White Chocolate Raspberry Brownie

Ingredients

- 190 g (6¾ oz) sugar-free white chocolate
- 105 g (7½ tbsp) butter
- 3 eggs
- 95 g (½ cup) erythritol
- 75 g (¾ cup) almond flour
- 70 g (heaping ½ cup) fresh or frozen raspberries
- 1 tsp vanilla • 1 pinch of salt

Directions

Preheat the oven to 170 °C (340 °F). Melt the white chocolate with the butter. Beat the eggs with the erythritol, vanilla and salt. Add the chocolate and almond flour. Gently fold in the raspberries at the end. Bake 20–24 minutes. Since the fruit adds moisture, don't overbake. Tender, moist center. Let cool completely.

If using frozen raspberries, add them without thawing. The contrast between the light base and the fruit looks beautiful. A great option for premium boxes.



CHAPTER 8

Premium Brownies to Sell

This is the star section of the book. These recipes are designed to become products you sell: bold combinations, exceptional textures and presentations that create desire. Use them as your signature line, your premium box or your seasonal offer. Every brownie here is a business opportunity.

Recipe 50 — Premium Gourmet Base Brownie

Ingredients

- 200 g (7 oz) sugar-free semisweet chocolate
- 120 g (8½ tbsp) butter
- 3 large eggs
- 100 g (½ cup) erythritol
- 70 g (¾ cup) almond flour
- 25 g (¼ cup + 1 tbsp) unsweetened cocoa powder
- 1 tbsp vanilla • 1 pinch of salt
- 60 g (2 oz) sugar-free chocolate, chopped

Directions

Preheat the oven to 175 °C (350 °F). Melt the chocolate with the butter until very smooth and glossy. Mix the eggs with the erythritol, vanilla and salt. Add the chocolate, almond flour, cocoa and chopped chocolate. Bake 22–25 minutes. Firmer edges, moist center and dense texture. Let cool completely. Chill 20–30 min before cutting.

This recipe works as a premium base for future variations. Respect the doneness: dry isn't a brownie anymore. Use good-quality chocolate for better flavor and better sales.

Recipe 70 — Supreme Chocolate Brownie

Ingredients

- 200 g (7 oz) sugar-free semisweet chocolate
- 120 g (8½ tbsp) butter
- 3 large eggs
- 100 g (½ cup) erythritol
- 70 g (¾ cup) almond flour
- 25 g (¼ cup + 1 tbsp) unsweetened cocoa powder
- 1 tbsp vanilla • 1 pinch of salt
- 70 g (2½ oz) sugar-free chocolate, chopped

Directions

Preheat the oven to 175 °C (350 °F). Melt the chocolate with the butter until smooth and glossy. Mix the eggs with the erythritol, vanilla and salt. Add the chocolate, almond flour, cocoa and chopped chocolate. Bake 22–25 minutes. Deep flavor, fudgy texture and a moist center. Let cool completely. For a clean finish, chill 20 min before cutting.

Ideal as the book's star recipe. Use good-quality chocolate for a truly gourmet result. Perfect for selling by the piece or in premium boxes.

Recipe 80 — Premium Brownie with Melty Chunks

Ingredients

- 200 g (7 oz) sugar-free semisweet chocolate
- 120 g (8½ tbsp) butter
- 3 large eggs
- 100 g (½ cup) erythritol
- 70 g (¾ cup) almond flour
- 25 g (¼ cup + 1 tbsp) unsweetened cocoa powder
- 1 tbsp vanilla • 1 pinch of salt
- 80 g (2¾ oz) sugar-free chocolate, cut into medium chunks

Directions

Preheat the oven to 175 °C (350 °F). Melt the chocolate with the butter. Mix the eggs with the erythritol, vanilla and salt. Add the chocolate, almond flour and cocoa. Fold in the chocolate chunks. Bake 22–25 minutes. Dense texture, moist center and melty chunks inside. Chill 20–30 min before cutting for clean slices.

Use medium chunks so they really stand out. Great presence for premium sales. Ideal as one of the star recipes.

Recipe 89 — Salted Caramel Swirl Brownie

Ingredients

- 180 g (6⅓ oz) sugar-free semisweet chocolate
- 110 g (7¾ tbsp) butter
- 3 eggs
- 100 g (½ cup) erythritol
- 70 g (¾ cup) almond flour
- 20 g (¼ cup) unsweetened cocoa powder
- 75 g (¼ cup) thick sugar-free caramel
- 1 tsp vanilla • 1 pinch of salt
- Flaky sea salt to finish

Directions

Preheat the oven to 175 °C (350 °F). Melt the chocolate with the butter. Mix the eggs with the erythritol, vanilla and salt. Add the chocolate, almond flour and cocoa. Pour into the pan. Add teaspoons of caramel and swirl gently. Finish with flaky sea salt. Bake 22–25 minutes. Dense, moist center with contrasting flavors. Let cool completely.

Use just a little sea salt; it should only enhance the flavor. The caramel must be thick so the pattern holds. A very appealing recipe for a premium edition.

Recipe 90 — Supreme Walnut Brownie with Melty Chunks

Ingredients

- 200 g (7 oz) sugar-free semisweet chocolate
- 120 g (8½ tbsp) butter
- 3 large eggs
- 100 g (½ cup) erythritol
- 70 g (¾ cup) almond flour
- 25 g (¼ cup + 1 tbsp) unsweetened cocoa powder
- 50 g (scant ½ cup) chopped walnuts
- 60 g (2 oz) sugar-free chocolate, chopped
- 1 tbsp vanilla • 1 pinch of salt

Directions

Preheat the oven to 175 °C (350 °F). Melt the chocolate with the butter until glossy. Mix the eggs with the erythritol, vanilla and salt.
Add the chocolate, almond flour and cocoa. Fold in the walnuts and chopped chocolate. Bake 22–25 minutes. Set edges, moist center and melty chunks. For clean slices, chill 20–30 min before cutting.

Use medium chocolate chunks so they really stand out. Walnuts add texture and a more gourmet feel. An excellent recipe to round out a premium line.

Recipe 91 — Double Nut Brownie

Ingredients

- 185 g (6½ oz) sugar-free semisweet chocolate
- 110 g (7¾ tbsp) butter
- 3 eggs
- 100 g (½ cup) erythritol
- 70 g (¾ cup) almond flour
- 22 g (¼ cup) unsweetened cocoa powder
- 40 g (⅓ cup) chopped walnuts
- 40 g (⅓ cup) chopped pecans
- 1 tsp vanilla • 1 pinch of salt

Directions

Preheat the oven to 175 °C (350 °F). Melt the chocolate with the butter. Mix the eggs with the erythritol, vanilla and salt. Add the chocolate, almond flour and cocoa. Fold in the walnuts and pecans. Bake 22–25 minutes. Firmer edges, moist and dense center. Let cool completely.

Lightly toasting the nuts greatly improves the flavor. Mixing walnuts and pecans adds depth. Great for selling by the piece or in assorted boxes.

Recipe 100 — Master Gourmet Brownie

Ingredients

- 200 g (7 oz) sugar-free semisweet chocolate
- 120 g (8½ tbsp) butter
- 3 large eggs
- 100 g (½ cup) erythritol
- 70 g (¾ cup) almond flour
- 25 g (¼ cup + 1 tbsp) unsweetened cocoa powder
- 1 tbsp vanilla • 1 pinch of salt
- 60 g (½ cup) chopped walnuts or hazelnuts
- 60 g (2 oz) sugar-free chocolate, chopped

Directions

Preheat the oven to 175 °C (350 °F). Melt the chocolate with the butter until smooth. Mix the eggs with the erythritol, vanilla and salt.
Add the chocolate, almond flour and cocoa. Fold in the nuts and chopped chocolate. Bake 22–25 minutes. Set edges, moist center. Cool completely; chill 20–30 min before cutting for clean, professional slices.

This recipe sums up the whole book: a dense, moist, gourmet, well-structured brownie. Use good-quality chocolate. Ideal for selling by the piece, in premium boxes or as a base for new variations.

Bonus recipes — Specialty Flavor Brownies

Recipe 22 — Marshmallow Brownie

Ingredients: 180 g (6⅓ oz) sugar-free semisweet chocolate, 110 g (½ cup) butter, 3 eggs, 100 g (½ cup) erythritol, 70 g (¾ cup) almond flour, 20 g (¼ cup) cocoa, 80 g (1½ cups) sugar-free, gluten-free mini marshmallows, 1 tsp vanilla.

Directions: Make the standard batter. Bake 18–20 minutes, then scatter the marshmallows on top and bake 3–5 more minutes until lightly golden. Dense, moist inside, with marshmallows melted into the top.

Add the marshmallows near the end so they don't burn.
Make sure they're sugar-free and gluten-free.
A very eye-catching version.

Recipe 23 — Triple Chocolate Brownie

Ingredients: 140 g (5 oz) semisweet, 80 g (2¾ oz) milk and 70 g (2½ oz) white chocolate (all sugar-free), 110 g (½ cup) butter, 3 eggs, 100 g (½ cup) erythritol, 70 g (¾ cup) almond flour, 20 g (¼ cup) cocoa, 1 tsp vanilla.

Directions: Melt only the semisweet chocolate with the butter.
Make the standard batter. Add the chopped milk and white chocolate (saving some for the top). Bake 22–25 minutes. Moist inside with chunks of three chocolates.

Use good-quality sugar-free chocolates for a truly premium result. The chunks shouldn't be too small.
Excellent for assorted boxes.

Bonus recipes — White Chocolate & Fruit Brownies

Recipe 34 — Apple Cinnamon Brownie

Ingredients: 175 g (6 oz) sugar-free white chocolate, 100 g (7 tbsp) butter, 3 eggs, 95 g (½ cup) erythritol, 75 g (¾ cup) almond flour, 1 small apple finely diced, 1 tsp cinnamon, 1 tsp vanilla, 1 pinch of salt.

Directions: Melt the white chocolate with the butter. Make the batter with the eggs, erythritol, vanilla, salt and cinnamon. Fold in the finely diced, patted-dry apple. Bake 20–24 minutes at 170 °C (340 °F). Tender center.

Use a firm apple so it holds its texture. The cinnamon should complement, not overpower. A good option for a homier, more delicate line.

Recipe 39 — Cranberry White Chocolate Brownie

Ingredients: 185 g (6½ oz) sugar-free white chocolate, 100 g (7 tbsp) butter, 3 eggs, 95 g (½ cup) erythritol, 75 g (¾ cup) almond flour, 70 g (½ cup) unsweetened dried cranberries, 1 tsp vanilla, 1 pinch of salt.

Directions: Melt the white chocolate with the butter. Make the standard batter. Add the dried cranberries and spread them evenly. Bake 20–24 minutes at 170 °C (340 °F). Tender, moist center.

Chop the dried cranberries if they're very large.
They add a tart, elegant touch. A great option for gourmet assorted boxes.

Bonus recipes — Stuffed Brownies with Creamy Centers

Recipe 48 — Brownie with a Creamy Chocolate Center

Ingredients: 180 g (6⅓ oz) sugar-free semisweet chocolate, 110 g (½ cup) butter, 3 eggs, 100 g (½ cup) erythritol, 70 g (¾ cup) almond flour, 20 g (¼ cup) cocoa, 80 g (⅓ cup) thick sugar-free chocolate ganache, 1 tsp vanilla.

Directions: Make the standard batter. Pour half into the pan.
Dot with small portions of thick ganache. Cover with the rest of the batter. Bake 22–25 minutes. A moist brownie with creamier pockets of ganache.

The ganache should be cold or thick so it doesn't blend in completely. A very appealing recipe to sell as a stuffed brownie. Cut carefully so the center looks beautiful.

Recipe 71 — Hazelnut Brownie with a Creamy Center

Ingredients: 180 g (6⅓ oz) sugar-free semisweet chocolate, 110 g (½ cup) butter, 3 eggs, 100 g (½ cup) erythritol, 70 g (¾ cup) almond flour, 20 g (¼ cup) cocoa, 80 g (¼ cup) thick sugar-free hazelnut spread, 40 g (⅓ cup) toasted chopped hazelnuts, 1 tsp vanilla.

Directions: Make the batter with the chopped hazelnuts. Pour half into the pan. Place small spoonfuls of hazelnut spread in the center. Cover with the rest of the batter. Bake 22–25 minutes. Set edges, moist center with a creamy filling.

The hazelnut spread should be thick so it doesn't blend in completely. Don't overfill or it will lose structure. A great option to sell as a premium stuffed brownie.

More premium recipes — Espresso, cocoa and pistachio flavors

Recipe 51 — Chocolate Espresso Brownie

Ingredients: 185 g (6½ oz) sugar-free semisweet chocolate, 110 g (½ cup) butter, 3 eggs, 100 g (½ cup) erythritol, 70 g (¾ cup) almond flour, 20 g (¼ cup) cocoa, 1 tbsp strong espresso, 1 tsp vanilla, 1 pinch of salt.

Directions: Melt the chocolate with the butter. Mix the eggs with the erythritol, vanilla, salt and espresso. Add the chocolate, then the almond flour and cocoa. Bake 22–25 minutes. Moist, dense center with a fudgy texture.

The coffee should boost the chocolate, not take over. Use very strong espresso in a small amount. A great option for a more grown-up gourmet line.

Recipe 54 — Extra-Intense Cocoa Brownie

Ingredients: 160 g (5½ oz) sugar-free semisweet chocolate, 110 g (½ cup) butter, 3 eggs, 100 g (½ cup) erythritol, 70 g (¾ cup) almond flour, 35 g (⅓ cup + 1 tbsp) unsweetened cocoa, 1 tsp vanilla, 1 pinch of salt, 50 g (1¾ oz) sugar-free chocolate, chopped.

Directions: Melt the chocolate with the butter. Make the standard batter with the extra cocoa. Fold in the chopped chocolate at the end. Bake 21–24 minutes. It should be very intense, moist and dense.

Use excellent-quality cocoa. Ideal for people who prefer less sweet, deeper flavors. Great as small gourmet squares.

Bonus recipes — Unique combinations

Recipe 9 — Red Velvet Brownie

Ingredients: 180 g (6⅓ oz) sugar-free white chocolate, 110 g (½ cup) butter, 3 eggs, 100 g (½ cup) erythritol, 70 g (¾ cup) almond flour, 10 g (2 tbsp) unsweetened cocoa, red food coloring, 1 tsp vanilla.

Directions: Melt the white chocolate with the butter. Mix the eggs with the erythritol and vanilla. Add the chocolate, almond flour, cocoa and red coloring until you get the shade you want. Bake 20–24 minutes at 170 °C (340 °F). Set edges and a moist center.

Use gel coloring for a more intense color. Don't add too much cocoa or you'll lose the red velvet profile. Great for special editions and eye-catching boxes.

Recipe 40 — Candy-Coated Chocolate Brownie

Ingredients: 180 g (6⅓ oz) sugar-free semisweet chocolate, 110 g (½ cup) butter, 3 eggs, 100 g (½ cup) erythritol, 70 g (¾ cup) almond flour, 20 g (¼ cup) cocoa, 70 g (⅓ cup) sugar-free, gluten-free candy-coated chocolates, 1 tsp vanilla.

Directions: Make the standard batter. Mix some of the candies into the batter and scatter the rest on top. Bake 22–25 minutes. Moist center with a dense, colorful look.

Make sure the candies are sugar-free and gluten-free. A showier, more fun option. Ideal for eye-catching presentations or special boxes.

Bonus recipes — More flavors

Recipe 27 — Vanilla Chocolate Chip Brownie

Ingredients: 190 g (6¾ oz) sugar-free white chocolate, 105 g (7½ tbsp) butter, 3 eggs, 95 g (½ cup) erythritol, 75 g (¾ cup) almond flour, 1 tbsp vanilla extract, 80 g (½ cup) sugar-free chocolate chips, 1 pinch of salt.

Directions: Melt the white chocolate with the butter; bake at 170 °C (340 °F). Make the standard batter with plenty of vanilla. Add the chocolate chips, saving a few for the top. Bake 20–24 minutes. Tender center with slightly more done edges.

Use good-quality vanilla — you'll really taste it here. The chips contrast beautifully with the light base. It's still a brownie, not a dry blondie.

Recipe 32 — Vanilla Chocolate Brownie

Ingredients: 190 g (6¾ oz) sugar-free white chocolate, 105 g (7½ tbsp) butter, 3 eggs, 95 g (½ cup) erythritol, 75 g (¾ cup) almond flour, 70 g (2½ oz) sugar-free semisweet chocolate, chopped, 1 tbsp vanilla extract, 1 pinch of salt.

Directions: Melt the white chocolate with the butter. Make the standard batter; bake at 170 °C (340 °F). Add the chopped semisweet chocolate and spread it evenly. Bake 20–24 minutes. Tender, moist center with contrasting chocolates.

The vanilla should be front and center. The contrast between white and dark chocolate looks great. Cut with a clean knife for neat squares.

Bonus recipes — Caramel and nuts

Recipe 59 — Brownie with a Thin Caramel Layer

Ingredients: 180 g (6⅓ oz) sugar-free semisweet chocolate, 110 g (½ cup) butter, 3 eggs, 100 g (½ cup) erythritol, 70 g (¾ cup) almond flour, 20 g (¼ cup) cocoa, 90 g (¼ cup + 1 tbsp) thick sugar-free caramel, 1 tsp vanilla, 1 pinch of salt.

Directions: Make the standard batter. Pour into the pan and carefully spread a thin layer of sugar-free caramel on top. Bake 22–25 minutes. A dense, moist base with a lightly set top layer.

ⓘ The caramel should be thick so it doesn't sink completely. Don't use too much or it will cover the chocolate flavor.
A great option for a sophisticated-looking brownie.

Recipe 78 — Walnut Caramel Brownie

Ingredients: 180 g (6⅓ oz) sugar-free semisweet chocolate, 110 g (½ cup) butter, 3 eggs, 100 g (½ cup) erythritol, 70 g (¾ cup) almond flour, 20 g (¼ cup) cocoa, 60 g (½ cup) chopped walnuts, 80 g (¼ cup) thick sugar-free caramel, 1 tsp vanilla, 1 pinch of salt.

Directions: Make the batter with the chopped walnuts. Pour into the pan. Add spoonfuls of caramel and swirl gently. Bake 22–25 minutes. Moist, dense center with walnut and caramel contrast.

ⓘ Use only a little caramel so it doesn't overpower the base flavor. Walnuts add structure and balance the sweetness. A great recipe to sell as a special version.

Bonus recipes — Citrus and fresh flavors

Recipe 79 — Brownie with a Hint of Lemon

Ingredients: 180 g (6⅓ oz) sugar-free semisweet chocolate, 110 g (½ cup) butter, 3 eggs, 100 g (½ cup) erythritol, 70 g (¾ cup) almond flour, 20 g (¼ cup) cocoa, finely grated zest of 1 lemon, 1 tsp vanilla, 1 pinch of salt.

Directions: Make the standard batter, adding the lemon zest with the eggs. Bake 22–25 minutes. A dense, moist brownie with a fresh aromatic note that still tastes like chocolate.

Use very little zest so the lemon doesn't take over. Works best with dark chocolate. A different, elegant recipe.

Recipe 69 — White Chocolate Lemon Coconut Brownie

Ingredients: 190 g (6¾ oz) sugar-free white chocolate, 105 g (7½ tbsp) butter, 3 eggs, 95 g (½ cup) erythritol, 75 g (¾ cup) almond flour, zest of 1 lemon, 30 g (⅓ cup) unsweetened shredded coconut, 1 tsp vanilla, 1 pinch of salt.

Directions: Melt the white chocolate with the butter; bake at 170 °C (340 °F). Make the batter, adding the lemon zest and shredded coconut.
Bake 20–24 minutes. Tender in the center, never dry.

Lemon adds freshness and balances the white chocolate. A delicate, different recipe. Works great in assortments of light brownies.

Bonus recipes — Coffee and hazelnuts

Recipe 85 — Coffee Hazelnut Brownie

Ingredients: 180 g (6⅓ oz) sugar-free semisweet chocolate, 110 g (½ cup) butter, 3 eggs, 100 g (½ cup) erythritol, 70 g (¾ cup) almond flour, 20 g (¼ cup) cocoa, 1 tsp instant coffee, 55 g (scant ½ cup) toasted chopped hazelnuts, 1 tsp vanilla, 1 pinch of salt.

Directions: Dissolve the coffee in a teaspoon of hot water.
Melt the chocolate with the butter and add the coffee. Make the standard batter with the toasted hazelnuts. Bake 22–25 minutes. Dense and moist, with deep chocolate flavor boosted by coffee.

The coffee should enhance the chocolate, not overwhelm it. Toasted hazelnuts pair beautifully with this profile. A great option for grown-ups and premium sales.

Recipe 98 — Coffee Walnut Extra-Cocoa Brownie

Ingredients: 175 g (6 oz) sugar-free semisweet chocolate, 110 g (½ cup) butter, 3 eggs, 100 g (½ cup) erythritol, 70 g (¾ cup) almond flour, 30 g (⅓ cup) unsweetened cocoa, 1 tsp instant coffee, 50 g (scant ½ cup) chopped walnuts, 1 tsp vanilla, 1 pinch of salt.

Directions: Dissolve the coffee. Melt the chocolate with the butter and coffee. Make the standard batter with the extra cocoa and the walnuts. Bake 22–25 minutes. Very intense flavor, moist and dense in the center.

This recipe has a bold, very gourmet profile. The coffee and extra cocoa really boost the chocolate. Great for small, elegant squares.

Bonus recipes — Coconut and Almond Brownies

Recipe 66 — Coconut Almond Brownie

Ingredients: 180 g (6⅓ oz) sugar-free semisweet chocolate, 110 g (½ cup) butter, 3 eggs, 100 g (½ cup) erythritol, 60 g (⅔ cup) almond flour, 20 g (¼ cup) cocoa, 35 g (scant ½ cup) unsweetened shredded coconut, 40 g (⅓ cup) chopped almonds, 1 tsp vanilla.

Directions: Melt the chocolate with the butter. Make the standard batter. Fold in the shredded coconut and chopped almonds, mixing just enough to spread them evenly. Bake 22–25 minutes at 175 °C (350 °F). Tender, moist center. Let cool completely before cutting.

Coconut and almonds add texture and an artisan feel. Don't add too much coconut or the batter will dry out. A great option for mixed assortments.

Recipe 84 — Coconut Brownie with a Crunchy Top

Ingredients: 180 g (6⅓ oz) sugar-free semisweet chocolate, 110 g (½ cup) butter, 3 eggs, 100 g (½ cup) erythritol, 65 g (⅔ cup) almond flour, 20 g (¼ cup) cocoa, 40 g (½ cup) unsweetened shredded coconut + 20 g (¼ cup) extra for the top, 1 tsp vanilla.

Directions: Make the standard batter with the shredded coconut mixed in. Pour into the pan and sprinkle the extra coconut evenly on top. Bake 22–25 minutes. Moist center with a lightly golden coconut top.

Don't use too much coconut on top or it will dry out. The contrast between the moist inside and the top layer is lovely. Works great for an artisan presentation.

Bonus recipes — Almond and vanilla brownies

Recipe 56 — Almond Cinnamon Brownie

Ingredients: 180 g (6⅓ oz) sugar-free semisweet chocolate, 110 g (½ cup) butter, 3 eggs, 100 g (½ cup) erythritol, 70 g (¾ cup) almond flour, 20 g (¼ cup) cocoa, 1 tsp ground cinnamon, 50 g (⅓ cup + 1 tbsp) toasted chopped almonds, 1 tsp vanilla.

Directions: Make the standard batter, adding the cinnamon with the cocoa. Add the toasted chopped almonds and spread them evenly.
Bake 22–25 minutes. A dense, moist brownie with soft notes of cinnamon and almond in every bite. Let cool completely.

Use a moderate amount of cinnamon. Toasted almonds taste better than raw. A warm, homey but premium profile.

Recipe 77 — White Chocolate Almond Brownie

Ingredients: 190 g (6¾ oz) sugar-free white chocolate, 105 g (7½ tbsp) butter, 3 eggs, 95 g (½ cup) erythritol, 75 g (¾ cup) almond flour, 55 g (½ cup) chopped almonds, 1 tbsp vanilla, 1 pinch of salt.

Directions: Melt the white chocolate with the butter; bake at 170 °C (340 °F). Make the standard batter. Add the chopped almonds, saving some for the top. Bake 20–24 minutes. Tender, moist center. Let cool completely.

Use toasted almonds for a stronger flavor. A great recipe for light, refined assortments. The vanilla gives it a soft, elegant profile.

Bonus recipes — Stuffed brownies with soft centers

Recipe 67 — Brownie with a Soft Vanilla Center

Ingredients: 185 g (6½ oz) sugar-free semisweet chocolate, 115 g (8 tbsp) butter, 3 eggs, 100 g (½ cup) erythritol, 70 g (¾ cup) almond flour, 20 g (¼ cup) cocoa, 1 tbsp vanilla, 50 g (3 tbsp) soft sugar-free cream filling, 1 pinch of salt.

Directions: Make the standard batter. Pour half into the pan.
Add small portions of soft sugar-free cream to the center, avoiding the edges. Cover with the rest of the batter. Bake 22–25 minutes. Moist center with creamier pockets inside.

The filling should be thick so it doesn't disappear into the batter. A great recipe to sell as a stuffed brownie. It firms up after a short rest in the fridge.

Recipe 95 — Lemon Brownie with a Soft Center

Ingredients: 180 g (6⅓ oz) sugar-free semisweet chocolate, 110 g (½ cup) butter, 3 eggs, 100 g (½ cup) erythritol, 70 g (¾ cup) almond flour, 20 g (¼ cup) cocoa, zest of 1 lemon, 60 g (¼ cup) soft sugar-free cream, 1 tsp vanilla, 1 pinch of salt.

Directions: Make the batter with the lemon zest. Pour half into the pan.
Place small portions of soft cream in the center.
Cover with the rest of the batter and smooth the top. Bake 22–25 minutes. Moist center with a soft filling inside.

The lemon should be a fresh background note, not overpower the chocolate. The filling must be thick. A great recipe to sell as a delicate stuffed brownie.

THE END

You've reached the end of a great collection

100+ recipes. Hundreds of possibilities. One goal: that every brownie you make is **exactly what it should be** — dense, moist, intense and absolutely irresistible.

What you learned

Technique, ingredients, doneness and combinations that turn an ordinary brownie into a high-value gourmet product.

What you have now

A complete recipe book, ready to use at home or as the foundation of a sugar-free, gluten-free baking business with its own identity.

What's next

Experiment, adapt, sell and surprise. These recipes are a starting point — your creativity and passion for baking set the limit.

> "A great brownie doesn't need sugar or gluten to be perfect. It just needs the right ingredients, the right technique and the love of the person who bakes it."