Cocoa and Inca Berry Brownies

Ingredients
½ cup wholemeal flour
½ cup unsweetened cocoa powder
½ tsp. baking powder
¼ tsp. sea salt
½ a cup of Natvia, honey or agave nectar
½ cup extra virgin coconut oil
2 eggs
1 vanilla bean, seeds removed
½ cup shredded coconut
¼ cup Inca berries
½ cup of water if needed

Method
Preheat oven to 180C and grease a mini muffin tin.
In a small bowl mix together flour, cocoa, baking powder and sea salt.
In a medium saucepan over low heat, melt coconut oil. When melted, whisk in the Natvia until dissolved. Pour into dry ingredients.
Stir in the eggs one at a time until fully incorporated then stir in the vanilla, Inca berries, coconut and water if needed. Combine thoroughly.
Spoon batter into prepared mini muffin tin and cook for 10 - 15 minutes or until a toothpick inserted in the centre comes out almost clean.
Once cooked leave to brownies to cool and removed the baking paper.

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