



Chocolate Rhubarb Brownies

**Oh sure mmmmm let me see These Decadent Brownies will make your tastebuds drool.
Chocolate & Rhubarb a dollop of Vanilla Ice Cream
and yes you can share if you want but.... I do not!**

- 1 Cup Granulated Sugar**
- ½ Cup Vegetable Oil**
- 2 Large Eggs**
- 1 Teaspoon Vanilla**
- ½ Cup all-purpose flour- you can use gluten-free or almond flour it works just as well**
- 1/3 Cup cocoa powder**
- ½ Teaspoon baking powder**
- ½ Teaspoon Sea salt**
- 1 Cup Rhubarb, Diced Small**
- ½ Cup chopped Walnuts- If you prefer**

- 1. Preheat your oven to 375 degrees with parchment paper, line an 8x8 baking pan and lightly butter the top.**
- 2. In a medium sized bowl, whisk or mix together sugar, vegetable oil, eggs and vanilla.**
- 3. In a Large bowl whisk or mix together flour, baking powder, cocoa powder and sea salt.**
- 4. Stir the wet ingredients into the dry ingredients and mix them until they are just wet and gooey.**
- 5. Add the rhubarb, chocolate chips, and nuts (if desired). The batter will be thick and gooey.**
- 6. Pour the batter into the 8x8 prepared dish and spread it out so it is even. Bake for 20-25 min.**
- 7. Insert toothpick in the middle if it comes out clean. Brownies are done.**
- 8. Remove brownies from the oven let cool for 10 min and cut into 9 squares or larger squares (it's up to you)**