8 oz (1 ¼ C) Chocolate Chips (for melting)
6 oz (1 C) Chocolate Chips
1/4 C Olive, Avocado or Grape Seed Oil
3 Eggs
1/2 C Sugar
1/4 C Brown Sugar
½ C Beet Puree (or Applesauce)
½ C Gluten Free Flour (of All Purpose Flour)
1/3 C +1 T Cocoa Powder
¼ tsp Baking Soda
½ tsp Sea Salt
1/2 tsp Pure Vanilla Extract
Turbinado Sugar (Sugar in the Raw) for Dusting

In a stand mixer, with a hand mixer or with a whisk, paddle eggs, sugar and brown sugar until fluffy
Add beet puree and vanilla
In a double boiler, melt chocolate with olive oil
Sift flour, cocoa powder, baking soda and salt together
Add chocolate mixture to wet ingredients
Add dry ingredients to wet
Fold in reserved chocolate chips
Pour in to greased 9x13 baking pan and spread evenly
Gently tap pan on counter to release any extra air from batter
Sprinkle turbinado sugar over top

Bake in 325 degree oven for 15-20 minutes or until toothpick comes out nearly clean

Let cool (refrigerate or freeze if you would like). Cut. Enjoy.

Makes 24 brownies.