

## Slow Cooker Chocolate Quinoa Brownies

### Ingredients

1 1/2 cups dry quinoa  
2 large eggs  
1 tsp. vanilla extract  
1 1/4 cup sugar free chocolate chips  
1/3 cup unsweetened cocoa powder  
1/4 tsp. salt  
1/2 tsp. baking powder  
1/3 cup flaxseed  
1/2 cup unsweetened applesauce  
1 tsp. pure stevia extract

### Sugar Free Frosting

1/4 cup heavy cream  
1/4 cup unsweetened cocoa powder  
1 tsp. chocolate liquid stevia  
1/2 tsp. vanilla extract



### Instructions

1. Rinse quinoa.
2. Cook quinoa to box directions for 1 1/2 cup dry with 3 cups water to make 3 cups cooked quinoa.
3. Combine all ingredients into a food processor and process until complete incorporated.
4. Line an 8 quart sized crock pot with parchment paper
5. Spread batter into crock pot.
6. Cover and cook on low 4 hours or high 2 hours
7. Lift on to a wire rack before slicing
8. Make frosting by whisking ingredients together and microwave for 20 seconds.
9. Taste and add more sweetener if needed
10. Stir well again and then top over brownies.