

Gluten Free Brownies

830.00g / Portions: 12 / Per Portion: 69.17g

Easy gluten free chocolate brownies with a crinkly top and gooey middle. <https://www.sweetestmenu.com/easy-fudgy-gluten-free-brownies/>

Ingredients

Item	Qty	Unit
Gluten Free Plain Flour	70	g
Caster Sugar	200	g
Unsalted Butter	170	g
Brown Sugar	90	g
Vanilla extract	1	tsp (5g)
Cocoa Powder	40	g
Large Egg	3	egg
Dark Chocolate Chips	75	g
Total Cost		

Timing

Prep Time:	00:40
Cook Time:	00:35



Allergens

Eggs 	(Large Egg)
Milk 	(Unsalted Butter)
Soya 	(Dark Chocolate Chips)
Milk 	(Dark Chocolate Chips)

Nutrients	Portion	100g
Energy	287.25kcal	415.30kcal
Salt	0.21g	0.30g
Fat	15.47g	22.37g
Saturated fat	9.75g	14.09g
Carbohydrate	33.57g	48.53g
Sugar	28.03g	40.52g
Protein	3.18g	4.60g
Fibre	1.33g	1.93g

Method

1. Preheat the oven to 180 C (350 F) standard / 160 C (320 F) fan-forced. Grease and line an 8-inch square baking tin with baking or parchment paper, ensuring two sides overhang.
2. In a large mixing bowl, add melted butter and sugars and gently whisk together. Add vanilla extract and stir.
3. Add the eggs, one at a time, stirring in-between, then sift in the cocoa powder and flour. Stir until just combined. Add chocolate chips.
4. Pour the brownie batter in the prepared tin and place in the oven. Bake brownies for approximately 30-35 minutes or until they no longer wobble in the middle.
5. Leave in tin and transfer to a wire rack to cool completely. These brownies are quite fragile so if you can, transfer to the fridge for an hour before cutting into squares to serve.