

Brownies

(Gluten Free, Can be Dairy Free)

Created by jalene @ donteatwheat.com,
inspired from a Ghirardelli's brownie recipe

Ingredients:

- 1/4 cup cocoa powder + 2 Tbsp cocoa powder
- 1/3 cup brown rice flour
- 1/3 cup cornstarch
- 1/4 tsp baking powder
- 1/4 tsp sea salt
- 1/4 tsp xanthan gum
- 2 eggs
- 1 cup sugar (I used evaporated cane juice sugar)
- 1 tsp gluten free vanilla
- 1/2 cup butter, melted (For Dairy Free use Earth Balance or coconut oil)
- 1/4 cup chocolate chips (optional, they make gf & df options, I suggest not using mini chips as they will melt into the batter while cooking)



Directions:

1. Preheat oven to 350 degrees F. Grease a 8 by 8 pan with coconut oil or non-hydrogenated shortening.
2. In small bowl add the cocoa powder, brown rice flour, cornstarch, baking powder, salt, and xanthan gum and combine well.
3. In another bowl, beat the 2 eggs briefly, then add the sugar, butter, and vanilla. Stir until combined well.
4. Then stir the dry ingredients in the wet. Fold in the chocolate chips. Spoon batter into the prepared pan and smooth the top. Bake 20-22 minutes. If you overcooked, the brownies will turn more cake-like than fudgy.

Serve warm or cooled. Can be frozen. Store leftovers on the counter, covered for up to 3 days.