

## Chocolate Brownies (Gluten-Free)

Makes 18 brownies

### Ingredients

- 450g caster sugar
- 150g gluten free flour (we used Doves Farm)
- 65g cocoa powder
- 225g butter, melted
- 4 large eggs, beaten

### Method

1. Preheat the oven to 170c hot air (or 170c hot air + 30% humidity if using combi steam). And grease and line a 20.5cm x 30.5cm tin
2. Place the sugar in a large bowl with the gluten-free flour, cocoa powder and a pinch of salt and mix well. Add the melted butter and eggs and beat with a wooden spoon until well combined.
3. Pour the mixture into the prepared tin and bake for 35-40 minutes until just set. Cool the brownies in the tin before removing and cutting into squares.
4. These will keep for a few days in an airtight container.



Chocolate  
Brownies

**GAGGENAU**

HOBSON'S  
CHOICE