



THE J.M. SMUCKER Co

Gluten Free Chewy Fudgy Brownies

Prep Time Cook Time Serves Difficulty

10 mins 20 mins 25 N/A

Ingredients

- 1/2 cup (125 mL) butter
- 4 oz (115 g) semi-sweet chocolate, chopped OR 3/4 cup semi-sweet chocolate chips
- 2 eggs
- 3/4 cup (175 mL) granulated sugar
- 1/2 cup (125 mL) Robin Hood® Gluten Free Flour Blend

Robin Hood® Gluten Free All Purpose Flour Blend

- 1/4 cup (50 mL) cocoa powder
- 1/2 tsp (2 mL) baking powder
- 1/4 tsp (1 mL) salt
- 1/2 cup (125 mL) chocolate chips (semi-sweet, milk and white chocolate)

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease and line a 9" x 9" (2.5 L) baking dish with parchment paper overlapping 2 sides for easy removal.

Step 2:

Melt butter and chocolate together in a heavy bottomed saucepan. Reserve.

Step 3:

Whisk eggs and sugar in a medium bowl until well combined. Fold in melted butter and chocolate.

Step 4:

Combine flour blend, cocoa, baking powder and salt in a small bowl. Add to egg mixture. Stir in chocolate chips.

Step 5:

Spoon batter into prepared baking dish.

Step 6:

Bake in preheated oven for 18-20 minutes, or just until the top of the brownies is firm to the touch.

Images

