

From *Gluten-Free Nosh* at www.glutenfreenosh.com

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Please refer to web site for full story and information about the recipe. <http://wp.me/pGgB6-da>

Grandma's Best Gluten-Free Brownies Ever

(gluten-free, dairy-free)

[By Gluten-Free Nosh](#)

Ingredients:

- 1/2 cup semisweet chocolate chips
- 1/4 pound (1 stick) unsalted butter or non-dairy spread
- 2/3 cup gluten-free flour blend (we used Bob's Red Mill)
- 1/2 teaspoon xanthan gum
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 2 eggs
- 1 cup sugar
- 1 teaspoon vanilla
- 1 cup semisweet chocolate chips

Method:

1. Preheat oven to 350 degrees. Line an 8 x 8-inch baking pan with parchment paper, so the parchment paper covers the bottom and sides of the pan.
2. Place 1/2 cup of chocolate chips and butter in a microwave-safe bowl and microwave on half-power for 1 minute or until melted. Stir well and set aside.
3. Combine gluten-free flour, xanthan gum, baking powder and salt in a bowl. Whisk together gently and set aside.
4. In a mixer, beat eggs and sugar until combined and light yellow. Pour in melted chocolate mixture and beat until combined. Slowly add dry ingredients and mix. Stir in vanilla and 1 cup chocolate chips. Spread batter into prepared pan.
5. Bake for 30 minutes, or until a toothpick inserted into the middle of the brownies comes out clean. Cool completely and cut into 25 small squares.

Note: When doubling the recipe, bake in a 9 x 13-inch pan

Yield: 25 small brownies