



# GREATEST GLUTEN FREE BROWNIES

*Chloe's Favourite*

## INGREDIENTS

- 1 cup + 2 Tbsp butter
- 2 + 1/4 cups cane sugar
- 5 eggs
- 1/2 Tbsp Pure Vanilla Extract
- 3/4 cup + 1 Tbsp Gluten Free Flour
- 3/4 cup Cocoa Powder
- 1/4 Tbsp salt

\*Use Gluten Free Flour with Xanthan Gum incorporated. My preference is Robin Hood Gluten Free Flour\*

## PREP TIME

- Prep | 20 min.
- Cook | 35 min.
- Cool time | 10 min.
- Ready in | 65 min.

## PROCEDURE

- 01** Preheat oven to 350 degrees F. Line 9x13 in. pan with parchment paper and spray lightly with cooking spray.
- 02** Melt butter and sugar in medium size sauce pan on low heat. Let mixture cool slightly and transfer to a large mixing bowl.
- 03** Add eggs 2 at a time and mix using a hand mixer. Add Pure Vanilla Extract.
- 04** Sift dry ingredients together in a small mixing bowl and add to egg mixture, mixing gently until combined.
- 05** Pour into pan and bake approximately 35 min. (ovens may vary). Cool on baking rack, remove from pan, cut into squares and enjoy!