

Over Village Produce Show

RECIPE for Gluten Free Brownies

225g	Dark Chocolate – min 70% cocoa solids	2 tsp	Vanilla Extract
225g	Butter	200g	Caster Sugar
3 large	Eggs (beaten)	150g	Ground Almonds

METHOD

1. Preheat Oven to 170°C/150°C Fan/gas no.3/325°F.
2. Melt the chocolate and butter together gently over a low heat in a heavy based saucepan.
3. Take the pan off the heat, mix in the vanilla essence and sugar, and then allow to cool a little.
4. Beat the eggs into the pan together with the ground almonds.
5. Turn into a 9"/24cm square baking tin.
6. Bake in the oven for 25 to 30 mins. By this time the top should be set but the mixture inside should still be soft and sticky.
7. Allow to cool for a few minutes, then carefully cut into 16 square pieces.