

Gluten Free Brownies



By Chef Lacey Lee Berry

INGREDIENTS:

- 6 tablespoons unsalted butter
- 1 cup chopped semi-sweet chocolate
- 3/4 cup sugar
- 1 teaspoon Vanilla (gluten Free)
- 2 large eggs
- 1/2 cup Hazelnut or Almond Flour
- 1/3 plus 1 Tablespoon fresh ground Brown Rice flour
- 1/2 teaspoon real salt
- 1/2 cup chopped nuts of your choice(optional)

INSTRUCTIONS:

In the B/R/K double boiler, place butter and chocolate and heat until melted. Cool slightly and stir in sugar, vanilla, and eggs. In a small bowl whisk together flours and salt, then fold into the wet mixture. Last add nuts. Pour in a 8x8 baking dish and bake at 350 for 20 minutes. Edges will be firm and center should only be slightly soft.

*To make almond or hazelnut flour, place 1 cup nuts in the L'EQUIP stick blender food processor container and add 1 tablespoon brown rice flour. Process until it resembles meal or flour.

** Chocolate continues to bake even when removed from the oven so be careful not to over bake.

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