

Gluten Free Chocolate Brownies

Yields a 20 x 30 cm tin

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200 gm butter, roughly chopped
250 gm dark chocolate, broken into pieces
1 cup sugar
2 teaspoons vanilla essence
3x size 8 eggs
1 ½ cups almond meal
½ teaspoon Xanthan gum
Pinch salt



Preparation:

1. Preheat oven to 180°C, shelf at mid-height.
2. Line bottom of 20 x 30 cm sponge roll tin with baking paper.

Method:

3. Place butter and chocolate pieces in a bowl and warm in the oven to soften them. Alternatively, place them in a saucepan and soften them over gentle heat or over boiling water in a second pot.
4. Beat butter and chocolate until light, fluffy and a lighter chocolate brown colour.
5. Add the sugar and vanilla and beat until a smooth mix has formed..
6. Add eggs one at a time and blend.
7. Mix in the almond meal, Xanthan gum and salt.
8. Spread evenly over the lined tin.
9. Bake at 180°C for 15minutes or until the brownies pull away from the side of the pan. Take care not to overcook to prevent the high chocolate and sugar content burning
10. Allow to cool in the tin before cutting into finger strips.
11. Dust with icing sugar before serving.

Store: in an air tight tin in a cool place.