



Gluten-Free Brownies

Introduction

If you're on a gluten-free diet or simply looking for a healthier dessert option, these gluten-

free brownies are the perfect treat. Rich, fudgy, and made with wholesome ingredients, this recipe promises indulgence without the guilt. Whether you're serving them at a gathering or enjoying them at home, these brownies will satisfy any sweet tooth.

Detailed Ingredients with measures

- Almond flour: 1 cup
- Cocoa powder: 1/3 cup
- Maple syrup: 1/2 cup
- Peanut butter or almond butter: 1/2 cup
- Eggs: 2 large
- Vanilla extract: 1 teaspoon
- Baking powder: 1 teaspoon
- Salt: 1/4 teaspoon
- Dark chocolate chips (optional): 1/2 cup

Prep Time

The preparation for these delicious brownies is quick and easy, taking about 10-15 minutes.

Cook Time, Total Time, Yield

- Cook Time: 20-25 minutes
- Total Time: 30-40 minutes
- Yield: 12 brownies

These gluten-free brownies are not only simple to make but also deliciously satisfying. Enjoy them warm or store them for a later treat!



Gluten-Free Brownies

Detailed Directions and Instructions

Step 1: Prepare the Baking Dish

Preheat your oven to 350°F (175°C). Line an 8×8-inch baking dish with parchment paper, allowing some overhang on the sides for easy removal later.

Step 2: Melt the Chocolate

In a microwave-safe bowl, combine the dark chocolate and coconut oil. Microwave in 30-second intervals, stirring in between until fully melted and smooth.

Step 3: Mix Wet Ingredients

In a separate bowl, whisk together the eggs, maple syrup, and vanilla extract until well combined. Once the chocolate mixture has cooled slightly, add it to this mixture and stir until fully incorporated.

Step 4: Combine Dry Ingredients

In another bowl, mix the almond flour, cocoa powder, baking soda, and salt. Ensure these dry ingredients are well combined before adding to the wet mixture.

Step 5: Mix Batters

Gradually add the dry ingredients to the wet ingredients. Stir gently until just combined; do not over-mix.

Step 6: Fold in Add-ins

If desired, fold in chocolate chips, nuts, or any preferred mix-ins to enhance flavor and texture.

Step 7: Pour Batter into Dish

Pour the brownie batter into the prepared baking dish. Use a spatula to spread it evenly, smoothing the top.

Step 8: Bake the Brownies

Place the baking dish in the preheated oven and bake for 20-25 minutes, or until a toothpick inserted into the center comes out with a few moist crumbs.

Step 9: Cool and Serve

Once baked, remove the brownies from the oven and let them cool in the dish for about 10 minutes. Use the parchment paper overhang to lift them out and cool completely on a wire rack before cutting into squares.

Notes

Note 1: Storage

Store the brownies in an airtight container at room temperature for up to 4 days or refrigerate for longer shelf life.

Note 2: Variations

For a nut-free version, you can substitute almond flour with oat flour or a gluten-free all-purpose flour blend.

Note 3: Sweetness Adjustment

Adjust the amount of maple syrup according to your sweetness preference, keeping in mind that this may alter the texture slightly.

Note 4: Checking Doneness

Keep a close eye on the brownies as they bake, as ovens can vary. It's better to underbake slightly for fudgy brownies than to overbake.

Note 5: Serving Suggestions

These brownies can be served plain or with a scoop of ice cream or whipped topping for an indulgent dessert experience.



www.savorydiscovery.com

Gluten-Free Brownies

Cook techniques

Click next page below