Gluten Free Brownies

By Meghan Oricchio

Fudgy, chocolatey, and melt-in-your-mouth delicious, these brownies will have everyone begging for more! Just beware, people will think you are lying when you tell them they are gluten free!

Yield: Approx. 24
Prep Time: 15 min
Bake Time: 25 min

Ingredients:

- 461g (3 cups) dark chocolate
- 453g (2 cups) butter, unsalted
- 60g (1/2 cup) cocoa powder (premium)
- 185g (2 cups) Caputo Gluten Free Flour
- 3g (2/3 teaspoon) baking powder
- 2g (1/3 teaspoon) salt
- 338g (1 and 2/3 cup) sugar
- 13g (1 tablespoon) vanilla extract
- 7 large eggs

Instructions:

1. Preheat your oven to 325 degrees F.
2. Grease and line a half sheet pan with parchment paper.
3. In a double boiler, melt the chocolate and butter, then set it aside to cool slightly.
4. In a small bowl, whisk together cocoa powder, Caputo Gluten Free Flour, baking powder, and salt. Set it aside.
5. Gradually whisk the sugar into the chocolate/butter mixture until fully incorporated. This step is very important and must be done slowly to ensure the sugar dissolves and your brownies have a thin, shiny crust on top. Continue whisking, adding the vanilla extract then one egg at a time until full incorporated.
6. Using a whisk, add the flour/cocoa powder mixture and gently fold until combined. Be careful not to over mix.
7. Transfer the batter to the prepared sheet pan. Bake for 20-25 minutes until a toothpick comes out clean and the center bounces back when lightly pressed.

Notes:
- The better quality your chocolate and cocoa powder, the better your brownies will taste!