



## **Gluten-Free Brownies**

These brownies are fudgy, chocolate-y, and ready to satisfy anyone's brownie craving.

- 1 1/2 cups sugar; Baker's Special Sugar or superfine sugar, if you have it
  - 1/2 cup butter
  - 1/2 teaspoon salt
  - 1 teaspoon gluten-free vanilla extract
  - 3/4 cup (2 1/2 ounces) Dutch-process cocoa or baking cocoa; we prefer the flavor of Dutch-process ("European-style")
  - 3 large eggs
  - 3/4 cup King Arthur Gluten-Free Multi-Purpose Flour or brown rice flour blend\*
  - 1 teaspoon baking powder
  - 1 cup chocolate chips, optional
  - 1 cup chopped nuts, optional
- \*See recipe for this blend below.

Preheat the oven to 350°F. Grease an 8" square pan or 9" round pan; either should be at least 2" deep.

Place the sugar, butter, and salt in a microwave-safe bowl or saucepan. Heat over medium heat, stirring with a heatproof spatula until the butter melts and the mixture lightens in color. This step helps melt the sugar, which will give the brownies a shiny crust.

If you've heated the sugar and butter in a saucepan, transfer the mixture to a bowl; otherwise, just leave the hot ingredients right in their microwave-safe bowl. Blend in the vanilla and cocoa, then add the eggs and mix until shiny.

Blend in the flour or flour blend and the baking powder. Stir in the chips and/or nuts, if you're using them.

Pour the batter into the prepared pan, spreading it to the edges.

Bake the brownies for 33 to 38 minutes, until the top is set; and a cake tester or toothpick inserted in the center comes out clean or nearly so, with perhaps a few wet crumbs, or a tiny touch of chocolate at the tip of the tester.

Remove from the oven and cool for about 15 minutes before cutting. Once the brownies are cool, cover tightly with plastic.

Yield: 16 brownies.

**\*Make your own blend**

Many of our gluten-free recipes use our King Arthur Gluten-Free Multi-Purpose Flour, which includes ingredients that reduce the grittiness sometimes found in gluten-free baked goods. Our flour also increases the shelf life of your treats, keeping them fresh longer.

The following make-at-home blend, featuring stabilized brown rice flour, works pretty well when substituted; and it tastes better than a blend using regular brown rice flour.

Whisk together 6 cups (32 ounces) King Arthur stabilized brown rice flour; 2 cups (10 3/4 ounces) potato starch; and 1 cup (4 ounces) tapioca flour or tapioca starch. Store airtight at room temperature. Note: You can substitute white rice flour for the brown rice flour if you like; it'll make your baked goods grittier (unless you manage to find a finely ground version).