

Gluten-Free Brownies

Servings : 16

Amount	Measure	Ingredient - Preparation Method
1 1/2	cups	sugar
1/2	cup	butter
1/2	teaspoon	salt
1	teaspoon	vanilla extract
3/4	cup	dutch-process cocoa powder
3	large	eggs
3/4	cup	gluten free flour
1	teaspoon	baking powder
1	cup	chocolate chips

Preheat oven to 350. Grease an 8" square pan or 9" round pan. Pans should be at least 2" deep.

Place the sugar, butter and salt in a microwave safe bowl or saucepan. Heat over medium heat, stirring until the butter melts and the mixture lightens in color.

Blend in vanilla and cocoa to the sugar and butter mixture, then add the eggs and mix until shiny.

Blend in the flour and the baking powder. Stir in the chocolate chips.

Pour the batter in the pan, and spread to the edges.

Bake the brownies for 33-38 minutes, until the top is set and toothpick comes out mostly clean.

Cool for 15 minutes before serving.