



PREP: 10 min
COOK: 30 min
SERVES: 16

Gluten & Dairy Free Brownies

This recipe is everything you want in a brownie: dark and dense with a fudgy middle and chewy edges. You won't believe they're gluten and dairy free!

Ingredients

200g dairy free dark chocolate,
roughly chopped (see recipe notes)
½ cup (120g) coconut oil
2 tsp [Queen Vanilla Bean Paste](#)
3 large eggs, beaten
½ cup (60g) cocoa powder
½ cup (75g) gluten free plain flour
1 cup (220g) caster sugar
½ tsp salt
¼ tsp bicarbonate soda

Method

STEP 1

Preheat oven to 170°C (fan forced). Grease and line a brownie tin with baking paper.

STEP 2

Melt chocolate and coconut oil in a microwave safe bowl in 30 second intervals. Stirring in between until melted. Add Vanilla Bean Paste. Set aside.

STEP 3

In a large bowl, sift together cocoa powder, gluten free flour, sugar, salt and bicarb soda. Make a well in the centre then add eggs and chocolate mixture. Stir until smooth.

STEP 4

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Method

Pour into prepared pan, bake for 25-30 minutes or until an inserted skewer comes out with a few moist crumbs. Allow brownies to cool completely in tin.

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