

GLUTEN FREE BROWNIES

Ingredients:

1/3 c. margarine
3-4 ounces unsweetened chocolate
1 c. sugar
2 large eggs, beaten
1 tsp Gluten-Free baking powder
1/4 tsp salt
1/2 tsp Gluten-Free vanilla
1/4 c. rice flour
1/4 c. sweet rice flour
1/2 tsp Xanthan gum



Directions:

Preheat oven to 350. Grease 8 x 8 baking pan.
Melt the margarine and chocolate (in microwave if you have one), at low heat. Stir (do not let it bubble or boil). Stir in sugar. Allow to cool only slightly.

Whip in vanilla.

Mix in the eggs. Add the flours, baking powder, salt, Xanthan gum.

Pour into pan and bake 30 minutes until skewer comes out clean.

*It's the Xanthan gum that makes the texture just right. And sweet rice flour, which I order from The Gluten-Free Pantry, seems to provide a better consistency and flavor, too.



Daryl Wood Gerber
TASTY ~ ZESTY ~ DANGEROUS

www.darylwoodgerber.com