

The increasing number of people in my life who prefer to avoid gluten lead me to the most amazing chocolate brownie recipe! This recipe is quite close to another favorite – almost flourless chocolate cake. I've combined the best of both and the recipe is easier than one might think. I find it is best made in single batches and not doubled. If you don't mind gluten, simply use regular wheat flour in place of GF.

Linda's Gluten-free Brownies

that everyone will love

2 oz. unsweetened baking chocolate

2 oz. semi-sweet baking chocolate

3/4 C unsalted butter

1 C raw granulated organic sugar

1/2 C of raw honey

3 eggs

1 T vanilla extract

1/2 t salt

2 T unsweetened cocoa powder

1 C Gluten-Free 1-to-1 Baking Flour (I really like King Arthur Flour brand)

Preheat the oven to 350°F. Line a 9"x9" pan with parchment and spray with nonstick cooking spray. A 9"x13" pan may be used but thinner brownies will result and your baking time will be shorter.

Place the baking chocolates and butter in a medium pot and very gradually melt over low heat. Stir until smooth.

Stir the sugar and honey into the chocolate mixture. Make sure the mixture is not hot but warm or cool, and stir in the eggs until well mixed. Add the vanilla, cocoa, and salt and stir until smooth, then gradually stir in the flour.

Pour the batter into the pan and bake for about 22-25 minutes until a toothpick inserted an inch from the side of the pan comes out with just a few crumbs. Don't over bake and you'll enjoy a rich fudgy brownie.

Cool completely in the pan then cut into squares and serve. Store in an airtight container if they last that long.