

# Gluten-free brownies

# chocolate

Every individual has their own idea of a perfect brownie. While some prefer their share of brownies to be slightly cakey, the rest drool over the slightly crusty brownie with a chewy fudgy center. If you belong to the camp of fudge brownie lovers, this gluten-free version will definitely please you.

Eliminating flour or any gluten-laced ingredient from the brownie recipe makes the brownie naturally moist with a crunching crust on top for a delicious distinction. Sounds like great news for gluten intolerants who have deprived their sweet tooth from this decadent indulgence! Gluten-free brownies are rich, dense and can give a pleasant result compared to flour brownies. Even people without any gluten intolerance will find them irresistible and will never regret the lack of gluten flour in it.

These brownies can be prepared with any gluten-free flour, but a full-proof recipe calls for something special. Teff flour does the job with discretion and adds a hint of nuttiness to the baked goodie. With chocolate for company, this whole-grain flour makes the flavors pop without making the brownies taste grainy. What an utter joy to your sweet tooth!



**Yields: 2 dozen brownies**

## **Ingredients:**

- 5 oz teff flour
- 2 oz unsweetened chocolate, broken into chunks

- 2 handfuls semi-sweet chocolate chips
- 2 handfuls hazelnuts, chopped
- 2 extra-large eggs, at room temperature
- 1 cup sugar
- 4 oz unsalted butter
- 1 tsp pure vanilla extract

## **Instructions:**

- Warm up your oven to 350 degrees F and spread a large piece of parchment paper within an 8'' square baking pan, making sure that it overhangs from the edges slightly.
- Slather it with a few drops of oil and set aside.
- Place the chocolate and butter in a microwave-safe bowl and pop into the microwave oven to cook for a minute or until they melt.
- Whisk them together until smooth and set aside until cool enough to touch.
- Blend in the sugar until it melts completely.
- Crack the eggs, one at a time, and whisk them into the mixture until blended thoroughly.
- Stir in the vanilla extract and fold in the teff flour until fully incorporated into a smooth batter.
- Stir the batter for a minute and scatter the chopped nuts as well as the chocolate chips on top.
- Fold them together to distribute evenly and tip the batter into the prepared pan.
- Smooth out the surface with a spatula and bake in the hot oven for 20-25 minutes until the edges separates from the pan and the center is set.
- Remove from the oven and let it stand for 15 minutes to cool.
- Lift the slab of brownie from the pan using the overhanging edges of the parchment paper and let it cool on a wire rack.
- Carve out medium squares and serve.

- Dig in and enjoy!

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