



Chewy Fudgey Gluten Free Brownies



Sometimes you just need a brownie. Something a little decadent, something that makes the whole house smell amazing when it is baking. These brownies are the bomb. Super chocolatey and made with NO flour of any kind. I needed a bite of something special today and these were it. Hope you try them - you won't even miss the flour. Enjoy.

Ingredients

1/2 cups chocolate chips, divided
6 TBSP unsalted butter, cut into tablespoon pieces
1/4 cup packed light brown sugar
1/4 cup sugar
2 large eggs, room temperature
2 tsp vanilla
1/4 cup Dutch processed cocoa or unsweetened cocoa powder
3 TBSP cornstarch
1/2 tsp espresso powder (optional - I didn't use)
1/4 tsp sea salt (plus more for sprinkling on brownies)

Directions

Preheat oven to 350 degrees and spray an 8x8 " baking pan with non-stick cooking spray, line with parchment paper with an overhang on the sides and spray again. Set the pan aside.

In a large microwave safe bowl, combine 1 cup of the chocolate chips and the butter. Place the bowl in the microwave and melt in 30-second increments, on high heat, stirring every thirty seconds, until melted and smooth. Should take about 60 seconds. Don't over heat.

Stir in brown sugar and regular sugar and mix until smooth. Stir in the eggs, vanilla extract and mix until combined

Add the cocoa, cornstarch, espresso powder, and sea salt. Stir just until combined. Stir in the 1/4 cup of the remaining chocolate chips.

Pour the brownie batter evenly into the prepared pan. Sprinkle the remaining chocolate chips and a little bit of sea salt over the top. Bake for 20-25 minutes or until an inserted toothpick comes out with a few moist crumbs.

When cool lift the brownies out of the pan (using parchment paper sides) and cut into squares.

Makes 12 servings, 221 calories per serving.