

SAMSSites Recipes

Brownie cake

Internet

I found a standard recipe for Brownies and modified it to be gluten free.

- 1/2 cup + 2 tablespoons salted butter melted
- 1 cup granulated sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1/2 cup melted milk chocolate chips
- 1/2 cup almond flour
- 1/4 cup of tapioca flour
- 1/4 cup unsweetened cocoa powder
- 1/2 teaspoon salt
- 1 cup milk chocolate chips
- 1 cup almonds and/or 1 cup of walnuts

Preheat oven to 350 degrees F. Line a metal 9x9 pan with parchment paper. Pour melted butter into a large mixing bowl. Whisk in sugar by hand until smooth, 30 seconds. Add in eggs and vanilla extract. Whisk 1 minute. Whisk in melted chocolate until combined and smooth. Use a rubber spatula to stir in flour, cocoa powder, and salt until just combined. Stir in whole chocolate chips and nuts. Pour into prepared pan and smooth out. Bake in the preheated oven for 30 minutes. Let cool in pan 30 minutes before slicing.

