



Fudgy **Gluten Free Brownies** made using gluten free flour. Filled with cocoa powder and chocolate chips, these gf brownies boast chewy edges and a fudgy chocolate centre. Best of all, you don't need any weird or hard-to-find ingredients.

## why you will love this recipe

- **Quick and easy:** These simple gf brownies are so easy to make. Ready to eat in one hour.
- **Chewy and fudgy:** You can expect chewy edges and a soft, fudgy middle.
- **No mixer:** No electric mixer needed – just a bowl and spoon!
- **Simple ingredients:** Unlike other gluten free recipes, this one doesn't require any weird or hard-to-find ingredients.

## ingredients

You only need a handful of regular ingredients to make this Gluten Free Brownie recipe. Here's a snapshot of everything you'll need:

- **Unsalted butter**
- **Caster sugar:** Or granulated sugar.
- **Brown sugar**
- **Vanilla extract**
- **Eggs**
- **Cocoa powder:** Use 100% natural unsweetened cocoa powder for this recipe or Dutch-processed cocoa powder – both work well.
- **Gluten free plain flour:** Or gluten free all purpose flour. A gf flour that states it can be swapped 1:1 for regular flour is ideal. I tested this recipe using White Wings gluten free flour.
- **Chocolate chips:** If you are making this brownie for someone who is coeliac, double check your chocolate chips are also gluten free.



## how to make gluten free brownies

These Gluten Free Brownies are really quick and easy to make. You don't even need an electric mixer - just a bowl and whisk to start. Here's a quick overview of how to make



them, but detailed instructions can be found in the recipe card below.

1. In a large mixing bowl, add melted butter and sugars and gently whisk together. Add vanilla extract and stir.
2. Add eggs, one at a time, then sift in the cocoa powder and flour. Stir until just combined. Add chocolate chips.
3. Pour the brownie batter in prepared pan and place in the oven. Bake brownies for approximately 30-35 minutes or until they no longer wobble in the middle.
4. Leave brownie in pan and transfer to a wire rack to cool completely.

## recipe tips

Here are my tips to ensure your Gluten Free Brownies turn out perfect every time.

1. **Use a baking scale:** For best results, I recommend using a baking scale to measure out your ingredients, especially your dry ingredients like flour and cocoa powder. Too much flour can result in a cakey or dry brownie.
2. **Watch the clock:** Cook times vary but you'll know these brownies are done when they firm up around the edges and no longer wobble in the middle. Keep in mind they will continue to cook slightly as they cool.
3. **Use the fridge:** To achieve perfectly sliced brownies, I recommend placing the pan of brownies in the fridge once baked and cooled for 1 hour. They'll firm up and you'll be able to carefully cut the brownies into equal squares.

## storage instructions

These Gluten Free Brownies will keep well in an airtight container at room temperature or in the fridge for up to 5 days. To serve warm, microwave each brownie for 20 seconds.

You can also freeze these brownies to enjoy at a later date. Simply thaw at room temperature and then microwave if you prefer them warm.

These Gluten Free Brownies are delicious served with a scoop of ice cream, a dollop of whipped cream or a dusting of icing sugar and fresh berries.

## Gluten Free Brownie recipe

**Prep: 20 minutes Cook: 35 minutes Total: 55 minutes**



Easy Gluten Free Brownies with a crackly top and fudgy middle.

## Ingredients

- 170 grams (3/4 cup) unsalted butter, **melted**
- 200 grams (1 cup) caster sugar or granulated sugar
- 90 grams (1/2 cup) brown sugar
- 1 teaspoon vanilla extract
- 3 large eggs
- 40 grams (1/2 cup) cocoa powder
- 70 grams (1/2 cup) gluten free plain or all purpose flour
- 75 grams milk or dark chocolate chips\*

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## Instructions

1. Preheat the oven to 180 C (350 F) standard / 160 C (320 F) fan-forced. Grease and line an 8-inch square pan with baking or parchment paper, ensuring two sides overhang.
2. In a large mixing bowl, add melted butter and sugars and gently whisk together. Add vanilla extract and stir.
3. Add the eggs, one at a time, stirring in-between, then sift in the cocoa powder and flour. Stir until just combined. Add chocolate chips.
4. Pour the brownie batter in the prepared pan and place in the oven. Bake brownies for approximately 30-35 minutes or until they no longer wobble in the middle.
5. Leave brownie in pan and transfer to a wire rack to cool completely. These brownies are quite fragile so if you can, transfer to the fridge for an hour before cutting into squares to serve.

## Notes

**Cocoa powder:** You can use 100% natural unsweetened cocoa powder or Dutch-processed cocoa powder – both work well.

**Gluten free flour:** There are many different gluten free flours on the market. I tested this recipe using White Wings All Purpose Gluten Free flour. I recommend choosing a gluten free flour that says it can be subbed 1:1 for regular plain or all purpose flour.

**\*Chocolate chips:** Double check your chocolate chips are gluten free if you are making this



brownie for someone who is celiac.

**Cook times:** Cook times will vary depending on your oven, but you'll know these brownies are done when they firm up around the edges and no longer wobble in the middle. Keep in mind they will continue to cook slightly as they cool. You can also check they're done by inserting a skewer into the middle of the brownie. If the skewer emerges with only a few crumbs on it, they're ready. If it is covered in wet, gooey batter, keep baking the brownies and check them in another 5 minutes.

**Storage:** Brownies will keep well in an airtight container at room temperature or in the fridge for up to 5 days. To serve warm, microwave each brownie for 20 seconds. You can also freeze these brownies to enjoy at a later date. Simply thaw at room temperature and then microwave if you prefer them warm.

## **Nutrition Information**

**Serving Size:** 1 brownie **Calories:** 278 **Sugar:** 26.4 g **Sodium:** 22.9 mg **Fat:** 15.5 g **Carbohydrates:** 34.1 g **Protein:** 3 g **Cholesterol:** 77.3 mg

Nutrition information is a guide only.