

# Dark Chocolate Gluten Free Brownies

Adapted from a recipe found at [www.browneyedbaker.com](http://www.browneyedbaker.com)

You won't believe how rich and decadent these brownies taste! No one will ever guess they're gluten free.



- 1 ¼ cups gluten free baking flour
- 1 tsp salt
- 2 Tbsp dark cocoa
- 11oz dark chocolate; chopped
- 1 cup unsalted butter; cubed
- 1 tsp instant coffee
- 1 ½ cups granulated sugar
- ½ cup packed light brown sugar
- 5 eggs, room temperature
- 2 tsp vanilla extract

Preheat oven to 350°. Butter sides and bottom of 9x13 glass or light colored baking pan. Line with parchment paper.

In a medium bowl, whisk flour, salt & cocoa powder together. Put the chocolate, butter and instant coffee in a large bowl and set it over a saucepan of simmering water, stirring occasionally, until the chocolate and butter are completely melted and smooth. Turn off the heat, but keep the bowl over the water and add the sugars. Whisk until completely combined, then remove the bowl from the pan. The mixture should be room temperature.

Add 3 eggs to the chocolate mixture and whisk until combined. Add the remaining eggs and whisk until combined. Add the vanilla and stir until combined. Do not overbeat the batter at this stage or your brownies will be cakey. Sprinkle the flour mixture over the chocolate mixture. Using a rubber spatula (not a whisk), fold the flour mixture into the chocolate until just a bit of the flour mixture is visible. Pour the batter into the prepared pan and smooth the top. Bake in the center of the oven for 30 minutes, rotating the pan halfway through the baking time, until a toothpick inserted into the center of the brownies comes out with a few moist crumbs sticking to it. Let the brownies cool completely, then lift them out of the pan using the parchment paper. Cut into squares and serve. Store at room temperature in an airtight container or wrap with plastic wrap for up to 3 days.

