

'GLUTEN-FREE DOORWAY'

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'Gluten-Free Brownies & Chocolate Frosting'

Preheat oven to 350-degrees. Spray a 9 x 13 inch baking pan or glass baking dish with cooking spray.

Step 1. In a medium bowl, whisk together the following:

- 1-1/2 cups "All-Purpose Flour Blend"
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 1-1/2 teaspoons xanthan gum
- 2 teaspoons unflavored gelatin
- 1/2 teaspoon egg replacer

Step 2. In a large bowl, cream together well the butter and sugar by blending with a spatula, then mixing with an electric mixer. Mix in the eggs, one at a time, then melted chocolate squares and vanilla extract.

- 1 cup butter, room temperature
- 2-1/2 cups sugar
- 5 whole eggs
- 6 squares unsweetened chocolate, melted
- 2 teaspoons vanilla extract

Step 3. Add the dry ingredients to Step 2 and mix together until blended, but not overly blended.

If desire, fold in 1 cup chopped walnuts or pecans.

Step 4. Bake for 30-35 minutes, or until tooth pick stuck in the middle of brownies comes out clean. Cover with foil for the last 15 minutes of baking. Do not over bake.

Chocolate Frosting

- 4-5 cups powdered sugar
- 1 cup cocoa
- 1/4 teaspoon salt
- 2/3 cup boiling water
- 1/3 cup butter, softened
- 1 teaspoon vanilla extract

Combine sugar, cocoa, and salt. Stir in water slowly. Add butter and vanilla extract. Mix on high with an electric mixer for a couple of minutes until nice and fluffy. (This recipe is very forgiving in that less sugar makes a thinner spreadable frosting, and more sugar makes a fluffier frosting.)