

Chocolate Brownies



Makes 9 squares

Ingredients

200g (8 oz) butter
200g dark chocolate-gluten free
200g JUVELA Gluten-Free Mix/Fibre Mix
1 tsp baking powder
2 tbsp good quality cocoa
150g (6 oz) golden castor sugar
125ml (5fl oz) milk#3 medium eggs

You will also need a 15cm (6 inch) square tin, lightly greased and lined.

Method

In a large bowl, melt the butter and chocolate (either in a microwave, or over a pan of simmering water), stirring occasionally.

Allow to cool slightly.

Meanwhile in a large bowl, combine the Mix, baking powder, cocoa and the sugar.

Whisk together the eggs and the milk and add to the dry ingredients, along with the melted chocolate mixture.

Beat together until thoroughly combined.

Pour the mixture in to the prepared tin and bake in a pre-heated oven (180oC/350oF/Gas Mark 4) for about 15 to 20 minutes, until well risen and firm to touch.

Allow to cool then cut into squares.