

Chocolate Brownies

Ingredients

200g/7oz plain chocolate chips
150g/5oz butter
110g/4oz granulated sugar
80g/3oz **Pure** gluten-free blended flour*
2 eggs
¼ tsp **Pure** Xanthan gum*
1 tsp g-f baking powder
40g/1 ½ oz plain chocolate chips
Glaze:
95g/3 ½ oz chocolate chips
1 tbs butter
1 tbs/15ml water

* Item available from Innovative Solutions on prescription

Preparation method

1. Melt the 200g of chocolate chips either in the microwave or in a glass bowl over boiling water.
2. In a separate bowl combine the sugar, flour, Xanthan and baking powder and mix well.
3. Add this dry mixture to the melted chocolate, stir and then beat in the eggs.
4. Stir in the 40g of chocolate chips.
5. Pour into a greased and floured 8" square baking tin and bake at 180°C/350°F/gas 4 for 25-30 minutes, or until a skewer comes out clean.
6. To make the glaze simply melt the remaining ingredients as above and drizzle over the cooled brownies.



15-20 minutes

Preparation time

25-30 minutes

Cooking time

Makes 10-12

By: Innovative

If you like nuts you can add a handful of chopped walnuts, pecans or almonds to the mixture, or sprinkle some onto the warm glaze for a delicious topping. You can also exchange the 40g of plain chocolate chips for white ones to give a lovely variation.

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