

Best Brownies

MILK EGG PEANUT WHEAT TREE NUT
SOY FISH SHELLFISH SESAME

LEVEL	CATEGORY	TIME	SERVES
Apprentice	Dessert	30 minutes	9 squares

Delicious decadent fudge brownies that will have you reaching for more than just one. An all-time favorite!

Ingredients:

- 1 1/3 cups gluten free flour
- 1 cup sugar
- 1/3 cup unsweetened cocoa powder
- 1/4 cup chocolate chips
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup water
- 1/2 cup vegetable oil
- 1 teaspoon vanilla

Tools:

- 1 - 8x8 square baking pan
- Parchment Paper
- 1 - Medium Mixing Bowl
- 1 Large Spoon
- Dry Measuring Cups
- Liquid Measuring Cup
- Measuring Spoons
- Timer or Clock

Instructions:

1. Preheat your oven to 350F.
2. Take an 8x8 square pan and line it with parchment paper or light grease bottom of pan.
3. In a medium mixing bowl, combine all the dry ingredients (GF flour, sugar, cocoa powder, chocolate chips, baking powder & salt).
4. Add the wet ingredients (water, vegetable oil & vanilla) to your medium mixing bowl of dry ingredients. Stir until well blended with no lumps. The batter will be a thick consistency.
5. Pour the batter into your 8x8 pan. Pat the surface down with the back of a spoon or spatula to create a smooth surface.
6. Bake at 350F for 20 minutes or until a toothpick comes out clean from the brownies.
7. Allow to cool for at least 30 minutes and cut into squares.

8. Pour the batter into your 8x8 pan. Pat the surface down with the back of a spoon or spatula to create a smooth surface.
9. Bake at 350F for 20 minutes or until a toothpick comes out clean from the brownies.
10. Allow to cool for at least 30 minutes and cut into squares.



Tip: You can make a double batch and freeze the cut brownie squares to defrost later as individual portions.

Trick: You can place a scoop of your favorite ice cream (see our banana ice cream recipe) between two cut brown squares and then roll the edges in chocolate chips or sprinkles for a fun ice cream sandwich!