



## **Gluten Free Brownies**

*Recipe by Grace Stevens*

Serves: 16

Cooking: 45min

Difficulty: Medium

### **Ingredients :**

- 125g dark chocolate
- 125g butter
- 15ml golden syrup
- 3 eggs
- 500ml Selati Demerara sugar
- 375ml almond flour
- 125ml cocoa powder
- 1ml salt
- 5ml vanilla extract

### **Methods :**

- Preheat oven to 160°C
- Line a 20cm square cake tin with baking paper
- Beat eggs, vanilla extract and sugar until light and fluffy.
- Melt chocolate, butter and syrup together in a saucepan over a low heat.
- Sift cocoa powder and add rest of the dry ingredients.
- Add dry ingredients and melted chocolate mixture to the egg and mix well.
- Pour mixture into baking tin. Bake for 45 – 50 minutes.
- Cut brownies into squares, while still warm. Allow to cool completely in tin.