

Gluten Free, Sugar Free Brownies



Makes 12 brownies

1/4 cup (56 g.) unsalted butter

1/4 cup (50 g.) grapeseed oil

3 ounces (86 g.) unsweetened baking chocolate, chopped

3/4 cup (117 g.) xylitol or equivalent stevia

2 large (105 g.) eggs

1 tablespoon (12 g.) vanilla (omit if your recommendations say to avoid sugar and/or alcohol)

1/2 teaspoon sugar free instant coffee (optional)

2/3 cup (61 g.) Pamela's Baking & Pancake Mix (or equivalent of other gluten free flour)

- Preheat oven to 325 degrees F. Prepare an 8"x8" pan with oil.
- Melt butter, oil, and chopped chocolate over low heat or using a double boiler
- Mix together palm sugar, eggs, vanilla, (and sugar free instant coffee)
- Once chocolate has cooled slightly, stir egg mix into chocolate.
- Sift Pamela's Baking & Pancake Mix (or other gluten free flour) on top of chocolate mix.
- Fold into chocolate mix.
- Turn into greased and floured pan. Spread evenly, and tap a few times on the counter.
- Bake for 15 - 18 minutes or until brownies are set in the middle. Brownies are fudgier when slightly underbaked.
- Let cool as long as you can - they're fabulous right out of the oven.