



KAWAFFLE – Plymouth Market

Easy, Goopy Gluten Free Brownies

Ingredients	Equipment
<p>75g cornflour 3 eggs 250g butter 300g dark chocolate 275g light brown sugar 1 tsp salt</p> <p>Optional extras 1 tsp ground coffee 100g nuts/white or plain chocolate chunks</p>	<p>Electric Whisk 2 bowls – 1 heat resistant that can sit on top of a saucepan without touching the bottom & 1 mixing bowl 1 saucepan 1 metal spoon A tin/oven proof dish roughly 20cm x 20cm Baking Paper</p> <p>Cooking time: 45mins Ability: Easy (can be done with a child if an adult supervises)</p>

1. Turn the oven on and preheat at 180C/ 160C fan/gas 4. Line a tin/dish with Baking Paper about 20cm square with baking paper.



2. Melt together the dark chocolate and butter in a heatproof bowl sitting on, but not touching, a saucepan of simmering water.
3. Stir this occasionally but take care when holding the bowl as it is hot and as you stir it will wobble on top of the saucepan.





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4. While it is melting away on a low heat, whisk (using an electric whisk if you can) the eggs with the sugar until they have doubled in size, this may take 5 minutes.

Keep pausing to check on the chocolate, give it a stir and once all melted & combined take off the heat.



5. Using gentle folding motions (not mixing) add the cornflour, salt and if using the coffee add this now, into the egg mix. Use a metal spoon for this.

6. Now fold the melted chocolate into the egg mixture, using the same motion as before.

7. Pour into the tin and add any nuts or chocolate chunks, pushing them under the cake mix so they're all covered.



8. Now bake in the middle of the oven, for about 40 minutes, or until set on top but still slightly gooey in the middle. 45 minutes should be enough.

Depending on the size of your tin it may need more or less





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<p>time. If your tin is a smaller tin than mine it'll need more time as the brownie is likely thicker, if it is a bigger tin then it'll be a skinnier brownie so may be cooked after 35 minutes.</p>	
<p>9. Do not cut them before they have fully cooled, they will fall apart easily if warm.</p> <p>10. Sprinkle with icing sugar if you have it.</p> <p>The brownie will be a bit more gooey than a standard brownie as we've not used flour with gluten in but it will be delicious and fudgy.</p>	
<p>Please let me know how you get on we'd love to hear from you.</p> <p>Website: www.kawaffle.co.uk Instagram: @kawaffleplymouth Facebook: kawaffle</p> <p>Or you can come & find us and enjoy our Bubble Waffles (Gluten Free, Vegan or Standard) with us in Plymouth Market. Just opposite Tea & Bun.</p>	