

Greta's Gluten-Free Miracle Brownies

Convert to metric then divide by 2

Servings Makes 16 Ingredients

Original	Metric	Divided	
• ½ cup	_____	_____	Greta's Gluten-Free Flour Blend
• ⅓ cup	_____	_____	cocoa powder
• ¼ tsp	_____	_____	each baking powder and salt
• ¾ cup	_____	_____	lightly packed brown sugar
• ½ cup	_____	_____	canned pure pumpkin (not pumpkin pie filling)
• ¼ cup	_____	_____	butter, melted
• 1	_____	_____	egg
• 1 tsp	_____	_____	vanilla
• ⅓ cup	_____	_____	mini chocolate chips

Directions

1. Preheat oven to 350°F. Spray an 8 x 8-inch (5x9) baking pan with cooking spray and set aside.
2. In a medium bowl, combine flour blend, cocoa, baking powder and salt. Mix well.
3. In a large bowl, whisk together brown sugar, pumpkin, butter, egg and vanilla. Add dry ingredients to wet ingredients and stir vigorously until well blended. Fold chocolate chips. Batter will be thick.
4. Spread batter evenly in prepared pan. Bake for about 25 minutes, until top feels dry to touch. Cool completely on a wire rack. Cover and refrigerate overnight for best flavor. Cut into 16 (8) 2-inch squares. These brownies taste great cold!

5. Nutrients Per Serving 110 calories, 5.6 g total fat (2.5 g saturated fat), 2 g protein, 14 g carbohydrate, 1.4 g fibre, 21 mg cholesterol, 53 mg sodium.