

Easy Gluten Free Brownies From Scratch

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<http://godsgrowinggarden.blogspot.com/>

1/2 cup butter (melted and slightly cooled)
1 cup sugar
2 eggs
2/3 cup rice flour (I used brown rice flour but white rice flour works well also)
1/3 cup (heaping) cocoa powder
1/4 teaspoon baking powder
1/4 teaspoon salt
2/3 cup walnuts (chopped) (Pecans may be substituted or you may also omit if you prefer)
1 tablespoon cream
2 teaspoons vanilla extract

Melt the butter and allow it to cool for about 5 minutes. In a large mixing bowl stir the eggs and sugar together vigorously (I stir by hand with a wooden spoon but you may use an electric mixer if you prefer). Add in the butter, cream and vanilla extract - mix until combined. Now add in the flour, cocoa, baking powder and salt - stir until dry ingredients are fully blended into the wet ingredients. Finally, stir in the chopped nuts.

Bake in a preheated 350 degree oven for 20 to 25 minutes (or until a toothpick inserted comes out clean).

Allow to cool and dust with powdered sugar.

Cut into squares & **ENJOY!**

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