

~ 50-70 min

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recipes

made @ Torke's

# Gluten-Free Fudge Brownies

103 Ratings

Published

## Ingredients

- 1 cup ~~pecans~~ (optional) Toll's House 24oz bag
- 1½ pounds semisweet chocolate, divided Save about 1.5 cups, melt the rest.
- 6 tablespoons unsalted butter
- ½ cup King Arthur Flour gluten free multi-purpose flour use "All-purpose" box
- ½ teaspoon baking powder
- ½ teaspoon salt
- 4 large eggs
- 1⅓ cups sugar - used cane sugar
- 2 teaspoons vanilla extract

## Recipe Preparation

- Preheat oven to 350°. Line a 13x9" baking pan with parchment paper, leaving a generous overhang on all sides. Toast pecans on a rimmed baking sheet, stirring occasionally, until slightly darkened and fragrant, 8-10 minutes. Let cool; chop. went with a 12" round buttered the sides
- Chop 1 pound chocolate and heat with butter in a heatproof bowl set over a saucepan of simmering water (bowl should not touch water), stirring, until butter and chocolate are melted and mixture is smooth. Let cool slightly. It will combine, pasty, not smooth flowing
- Whisk flour, baking powder and salt in a small bowl. Using an electric mixer on medium-high speed, beat eggs, sugar, and vanilla in a large bowl until mixture is pale and thick, 6-8 minutes. Reduce speed to low and add dry ingredients, mixing just to combine. Mix in chocolate mixture. - turns lovely brown, give it a bit - 6 min both adjectives achieved!
- Chop remaining chocolate. Using a wooden spoon or rubber spatula, fold in chopped chocolate and two-thirds of pecans. Scrape batter into prepared baking pan and sprinkle with remaining pecans. Bake brownie until puffed and top is cracked and looks dry and shiny, 30-35 minutes. Let cool before cutting into 2" squares. didn't do pecans
- **DO AHEAD:** Brownies can be made 5 days ahead. Store tightly wrapped at room temperature. just used chips

Watch

made  
2 days  
ahead

didn't crack  
in the  
12" round.

went full  
35 min.