



GLUTEN FREE Fudgy Brownies

MADE WITH CHICKPEA FLOUR

Instructions

Preheat oven to 325°F. Lightly grease or line an 8" x 8" baking pan. Set aside.

Place the oil, butter & chopped dark chocolate together in a microwave safe bowl. Melt in 30 second increments, whisking after each segment, until the butter is melted and the chocolate is completely melted and smooth. Once melted set aside to cool.

In another large mixing bowl, use a handheld mixer to beat the egg & sugar together until thick and shiny. Mix in the apple sauce, vanilla extract & the reserved melted chocolate mixture.

Gently stir in the chickpea flour, GF 1:1 flour, cocoa powder & baking soda, and mix just until you have a thick, fully blended batter. Stir in the chocolate chips.

Pour the brownie batter into the prepared baking pan. Bake for 30 minutes, and then check for doneness.

Servings: 16 brownies

Ingredients	Amount
Vegetable Oil	1/3 C.
Unsalted Butter, cubed	1/3 C.
Dark Chocolate, finely chopped	1 C.
Large Egg	1 ea.
Granulated Sugar	3/4 C.
Apple Sauce, Unsweetened	1/4 C.
Vanilla Extract	1 tsp.
Chickpea Flour	1-1/8 C.
Gluten-Free 1:1 Flour	3/8 C.
Cocoa Powder, Unsweetened	1/4 C.
Baking Soda	1/2 tsp.
Semi-Sweet Chocolate Chips	1/2 C.