



**Bonnie's GF Bakery**

LEARN GLUTEN FREE BAKING

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**Welcome!**

Thank you so much for your purchase. I really hope that you will enjoy the masterclass. Baking is such a great passion of mine and It brings me great pleasure that I can teach others the joy of baking, but especially how to master gluten-free baking as it is not always easy!

To watch the masterclass please click on the "watch video" button at the bottom of the page.

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# Gluten-Free Chocolate Brownies

## Decadent and fudgy

SERVINGS 8-10

PREP TIME: 8 MIN

COOKING TIME: 40MIN

### INGREDIENTS

350g castor sugar  
4 eggs  
150g melted butter  
1 tsp vanilla  
170g GF flour mix  
pinch salt  
100g cocoa powder  
100g pecans \*optional  
100g choc chips \*optional

storage: in an airtight container. Do not place in the fridge as they will dry out.

### DIRECTIONS

1. Preheat your oven to 180c
2. Grease and line a baking tin with baking paper
3. In a bowl, beat the eggs and sugar together until light in color and full of air bubbles
4. Add the butter and vanilla and mix
5. Stir through the flour, salt, cocoa powder and then mix with a wooden spoon until combined and no flour remains.
6. Stir through the pecans and choc chips if using.
7. Transfer to the baking dish, smoothing the top.
8. Bake for 40minutes.
9. If you like brownies slightly goey and fudgy, then take them out at 30-35 minutes (check with a skewer)
10. Remove from the oven and cool in the pan for 10 minutes and then remove from the pan and cool on a wire rack for 10 minutes.
11. cut into squares

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When you subscribe you get this recipe book filled with 8 beautiful gluten free recipes that are also vegan. The recipes include wraps, chocolate tart, peanut butter bars and millionaire shortbread.



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