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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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BONNIE VAN ESCH

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Gluten-Free Chocolate Brownies Decadent and fudgey

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

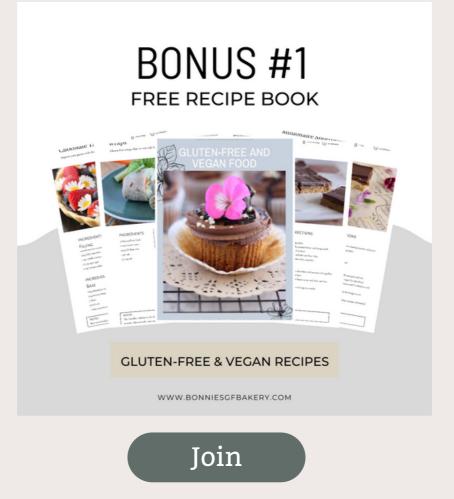
- 1. Preheat your oven to 180c
- 2. Grease and line a baking tin with baking paper
- 3. In a bowl, beat the eggs and sugar together until light in color and full of air bubbles
- 4. Add the butter and vanilla and mix
- 5. Stir through the flour, salt, cocoa powder and then mix with a wooden spoon until 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 fudgey, 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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