

## Grandma's Best Gluten-Free Brownies Ever

<https://glutenfreenosh.com/2011/11/22/the-best-gluten-free-brownies-ever/>

[By Gluten-Free Nosh](#)

### Ingredients:

- 1/2 cup good-quality dark chocolate or dark chocolate chips
- 1/4 pound (1 stick) unsalted butter or non-dairy spread
- 2/3 cup gluten-free flour blend (I love [Bob's Red Mill Gluten-Free 1-to-1 Baking Flour](#))\*
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 2 large eggs
- 1 cup sugar
- 1 teaspoon pure vanilla extract
- 1 cup semisweet chocolate chips

Note: If your baking flour blend does not contain xanthan gum, add 1/2 teaspoon xanthan gum.

### Method:

1. Preheat oven to 350 degrees. Line an 8 x 8-inch baking pan with parchment paper, so the parchment paper covers the bottom and sides of the pan.
2. Place 1/2 cup of dark chocolate and butter in a microwave-safe bowl and microwave on half-power for 1 minute or until melted. Stir well and set aside to briefly cool.
3. In a large bowl, gently whisk together gluten-free flour, baking powder and salt.
4. In a large bowl, beat eggs and sugar until combined and light yellow. Pour in melted chocolate mixture and mix until combined. Slowly mix in dry ingredients. Stir in vanilla and 1 cup chocolate chips. Spread batter into prepared pan.
5. Bake for 30 minutes, or until a toothpick inserted into the middle of the brownies comes out clean. Cool completely. When cooled, lift up the the parchment paper with the brownies, put it on a cutting board and then cut the brownies into 25 small squares.

**Note:** When doubling the recipe, bake in a 9 x 13-inch pan

**Yield:** 25 small brownies