

Maggie Beer's
BIG MISSION

MAGGIE'S GLUTEN FREE CHOCOLATE BROWNIE

Maggie's gluten free chocolate brownies are delicious chocolatey goodness!
Perfect for morning tea, dessert or high tea.

PREP TIME: 15 minutes
COOKING TIME: 30 minutes
SKILL LEVEL: Low

INGREDIENTS

24 SERVES 100 SERVES

125g	520g	Chocolate, dark (preferably 70%)
125g	520g	Butter, cubed, soft
220g	915g	Eggs (220g = 4 x 55g eggs and 915 g = 17 x 55g eggs)
275g	1.140kg	Sugar, caster
155g	645g	Flour, rice, sifted
2g	10g	Vanilla essence
		Cocoa, unsweetened, for dusting

METHOD

1. Pre-heat oven to 160°C.
2. Line a baking tray both sides and base with baking paper.
Use a 20 cm square tray for 24 serves, and a gastronorm tray for 100 serves.
3. Melt chocolate and butter in a bowl, set over a saucepan being very careful not to allow steam to penetrate.
4. Stir melted chocolate occasionally until smooth, set aside to cool (can also be done in the microwave).
5. Cream egg and sugar. Beat egg and sugar adding the vanilla until mix is pale and fluffy.
6. Beat in the cooled chocolate mixture.
7. Add the flour and mix until smooth.
8. Spoon the mixture into the prepared baking tin and smooth the surface.
9. Bake for 30 minutes until top has formed a crust.
10. Allow to cool in the tin.
11. Remove from the tin, cut into squares and dust with unsweetened cocoa to serve.



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TIPS

- As the egg and sugar is almost of equal value, you can make the Orange and Almond gluten free and Chocolate Brownie at the same time, by beating eggs and sugar from both recipes then dividing the mixture in half for each recipe.
- If served as a dessert serve a larger portion with ice-cream or an anglaise.
- If served as part of a 'high tea', include dried fruit ie pitted prunes, and / or chocolate.

NUTRITIONAL INFORMATION Serving Size 33g

	Per serving (65g)	Per quantity (100g)
Energy	616kj	1870kj
Protein	1.7g	5g
Fat total	6.6g	19.9g
Fat saturated	4g	12.1g
Carbohydrate total	20.2g	61.2g
Carbohydrate sugars	14.4g	43.6g
Sodium	14mg	42mg