

THE ULTIMATE BROWNIE (gluten free)



Why the “Ultimate” brownie? Because with the same ingredients, you can make two different brownies! The difference is in the method. The “Crackle Top” brownie is rich and chocolatey with a beautiful shiny, crackle top. The “Chewy Brownie” is slightly chewier without the crackle top (in case you want to add frosting). Both are so delicious. I personally LOVE adding chopped walnuts to complete my Ultimate Brownie. No matter which you pick...enjoy!

Makes: 9 large brownies, or many more depending on how they are cut.

INGREDIENTS

Wet Mixture:

1/2 cup + 2 tbsp. butter
1 ¼ cup granulated sugar
1/4 cup light brown sugar
1/4 cup milk
1 tsp. vanilla
2 large eggs

Dry Mixture:

2/3 cup brown rice flour (3.1 oz.)
1/2 cup white rice flour (2.5 oz.)
3/4 cup unsweetened cocoa powder
1/2 tsp. salt
1 tsp. xanthan gum

Add-Ins (optional):

1/2 cup (or more!) of your favorite add-ins, like: chopped walnuts, mini-chocolate chips, m&ms, etc.

** IMPORTANT...When measuring out your flours, DO NOT scoop your measuring cup into the bag. This will result in using more flour than called for. Instead, pour or spoon the flour into your measuring cup, and level off with the flat side of a knife. If possible, measure your flours by weight for best accuracy.*

GETTING READY

1. Set out an 8x8 glass baking dish. (Or a 9x13 pan if doubling recipe)
2. Cut parchment paper to fit 8x8 baking dish with a little bit extra that will hang over the edge on two sides. (Approximately 7 ½ x 15).
3. Butter the entire baking dish and lay the parchment in. (Two sides of the pan will be uncovered.)
4. Preheat oven to 300°

LET'S GET STARTED

1. In a small saucepan, melt butter on medium temperature.
2. Add in granulated sugar and brown sugar. Stir.
3. Cook over medium heat until simmering, while stirring until smooth.
4. Remove from stove. Set aside.
5. To a medium-sized mixing bowl, add your dry ingredients, including: brown rice flour, white rice flour, cocoa powder, salt, and xanthan gum. Whisk well.
6. FROM THIS POINT ON, CONTINUE WITH THE BROWNIE RECIPE OF YOUR CHOICE. Select either the “CRACKLE TOP” recipe or the “CHEWY” recipe...

CRACKLE TOP BROWNIE

(As in video)

7. Stir butter/sugar mixture, scraping all sugar off edges of pan.
8. To the butter/sugar mixture add milk and vanilla. Mix well.
9. Add eggs. Mix vigorously by hand **for a full minute**.
10. Pour butter/sugar mixture into dry mixture.
11. Stir by hand until well blended, shiny, and smooth.
12. If desired, stir in chopped walnuts or other add-ins.
13. Spread into pan, making sure that batter is level.
14. Bake 40 minutes. Don't overbake! Toothpick inserted into center should not be wet, but SHOULD have moist crumbs.
15. Remove from oven. Leave in pan for 30 minutes to allow brownies to firm up before removing from pan.
16. After 30 minutes, run a butter knife along the un-papered sides of the pan. Using the edges of the parchment paper, carefully lift brownies out and transfer to cooling rack.
17. Brownies will be very soft until fully cooled. Allowing them to cool creates a slightly chewier texture, and ensures that they are firm enough to cut neatly. Allow at least a few hours before cutting.
18. For perfectly-edged brownies, slice off a tiny bit around the outer edges before cutting into squares. (Eat this extra part immediately 😊)
19. Cover left-overs with plastic. Brownies will stay chewy and moist for days.

CHEWY BROWNIE

7. Stir butter/sugar mixture, scraping all sugar off edges of pan.
8. Add butter/sugar mixture into dry mixture.
9. Add in milk and vanilla.
10. Stir by hand until blended.
11. Add in eggs.
12. Stir by hand until well blended, shiny, and smooth.
13. If desired, stir in chopped walnuts or other add-ins.
14. Spread into pan, making sure that batter is level.
15. Bake 40 minutes. Don't overbake! Toothpick inserted into center should not be wet, but SHOULD have moist crumbs.
16. Remove from oven. Leave in pan for 30 minutes to allow brownies to firm up before removing from pan.
17. After 30 minutes, run a butter knife along the un-papered sides of the pan. Using the edges of the parchment paper, carefully lift brownies out and transfer to cooling rack.
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20. Cover left-overs with plastic. Brownies will stay chewy and moist for days.

Tip: If you would like to frost your brownies, I recommend making the Chewy Brownie because it has the smooth top. Just wait until they are fully cooled before frosting!

Tip: This recipe doubles perfectly. When doubling, use a 9x13 pan (slightly less than double the size of the 8x8) so the brownies are even thicker! Using a 9x13, increase baking time by at least 10 minutes (check for doneness with a toothpick). Your baking time may be slightly more or less depending on your oven.