

Perfectly Fudgy Gluten-Free Brownies: Your New Favorite Recipe

Perfect Gluten-Free Brownies



OVEN
350°F

TIME
30 min

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INGREDIENTS

1 cup gluten-free all-purpose flour (with xanthan gum included)

1/2 cup unsweetened cocoa powder

1/2 tsp baking powder

1/2 tsp salt

1 cup granulated sugar

1/2 cup packed brown sugar

3/4 cup unsalted butter, melted

3 large eggs

1 tsp pure vanilla extract

1 cup chocolate chips or chunks (optional but highly recommended)

Instructions:

Preheat and Prep: Preheat your oven to 350°F (175°C) and line an 8x8-inch baking pan with parchment paper. Grease lightly for easy removal.

Mix the Dry Ingredients: In a medium bowl, whisk together the gluten-free flour, cocoa powder, baking powder, and salt. This ensures even distribution of the dry ingredients.

Combine the Wet Ingredients: In a large bowl, mix the melted butter, granulated sugar, and brown sugar until smooth. Add the eggs one at a time, mixing well after each addition. Stir in the vanilla extract.

Bring It All Together: Gradually fold the dry ingredients into the wet mixture until just combined. Avoid overmixing to maintain a fudgy

texture. If desired, fold in the chocolate chips or chunks.

Bake to Perfection: Pour the batter into the prepared pan and spread it evenly. Bake for 25-30 minutes, or until a toothpick inserted in the center comes out with moist crumbs (not wet batter).

Cool and Serve: Allow the brownies to cool completely in the pan before cutting into squares. This step is crucial for achieving clean slices and letting the flavors meld.

Tips for Perfect Gluten-Free Brownies:

Choose the Right Flour Blend: A gluten-free all-purpose flour with xanthan gum works best for structure and texture.

Don't Overbake: Brownies will continue to cook as they cool, so take them out when the center is still slightly soft.

Customize to Your Taste: Add nuts, caramel swirls, or a sprinkle of flaky sea salt for extra indulgence.

Why You'll Love This Recipe:

DIRECTIONS

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10. Why You'll Love This Recipe: These brownies are rich, fudgy, and loaded with chocolatey goodness-all without a hint of gluten. Perfect for sharing or keeping all to yourself, they're sure to satisfy even the most discerning sweet tooth. Plus, they're simple enough for any baking level!
11. Did you try these : Perfect Gluten-Free Brownies? Let me know how they turned out in the comments, and don't forget to check out the original recipe on iwuvcooking.com. Follow me for more gluten-free dessert inspiration!

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/perfectly-fudgy-gluten-free-brownies-your-new-favorite-recipe/>