



GLUTEN-FREE CHOCOLATE BROWNIE

INGREDIENTS

350g Country Range Dark Chocolate Drops
175g Country Range Butter
7 free range eggs
400g golden caster sugar
175g gluten free flour
50g cocoa powder
1tsp Xanthan Gum
50g Country Range Chopped Walnuts
50g Country Range White Chocolate Drops

METHOD

1. Place the chocolate and butter into a heatproof glass bowl and gently melt together over a pan of simmering water.
2. In a separate bowl, whisk together the eggs and sugar until pale and airy.
3. Once the chocolate and butter has melted, cool for 5 minutes and fold into the egg mixture a third at a time.
4. Sift together the flour, xanthan gum and cocoa powder and fold into the chocolate mixture.
5. Stir in the white chocolate drops and desired nuts and place into a lined baking tin and cook at 180°C for 25-30 minutes.
6. Brownies are best served gooey and slightly undercooked, so if the batter still feels loose to gently shake, leave to cool and it will set with a delicious fudgy centre.
7. Once cool, slice and store in a cool and dry place before serving.

