

Fudgy Brownies

Ingredients

Dry	<u>1</u>	C	=	<u>125</u>	g	<u>Celiac Cucina Baker's Blend</u>
	<u>2/3</u>	C	=	<u>60</u>	g	<u>Cocoa Powder</u>
	<u>1/2</u>	tsp	=	<u>3</u>	g	<u>Baking Powder</u>
	<u>1/4</u>	tsp	=	<u>1.5</u>	g	<u>Salt</u>
	• <u>1/8 - 1/2</u>	C	=	<u>25 - 100</u>	g	<u>Granulated Sugar</u> (Baker's Choice)
	• <u>1/2</u>	C	=	<u>100</u>	g	<u>Light Brown Sugar</u>
Wet	<u>1/2</u>	tsp	=	<u>4</u>	g	<u>Vanilla</u>
	<u>2</u>	<u>Lg eggs</u> / *Vegan - 90g Aquafaba+ 1/8tsp Cream of Tartar beaten to soft peaks				
	<u>5</u>	Tbsp	=	<u>70</u>	g	<u>Oil</u>
	<u>2</u>	Tbsp	=	<u>30</u>	g	<u>Water</u>

Instructions

Preheat the oven to 325°F.

Add dry ingredients in sifter. Process into a mixing bowl.

Add the sugar and set aside.

Oil a 9x9 dish (recipe developed via lightly oiled with cooking spray).

Optional: Line bottom with parchment paper. Spray the parchment paper with oil.

In a small bowl, beat the eggs/beat aquafaba to soft peaks.

In another bowl, add oil, water, and vanilla, stir slowly until combined.

Add beaten eggs or aquafaba and fold into mix.

Pour the batter into the prepared pan and use a spatula to smooth the top.

Allow batter to rest in pan for 5 minutes before baking.

Bake for 30 to 40 minutes (clean toothpick test, only a few crumbs attached).

Cool completely before slicing.

Brownies are very gooey when first removed from the oven.