Fudgy Brownies

Ingredients

Dry	1	C	=	125	g	Celiac Cucina Baker's Blend
	2/3	C	=	60	g	Cocoa Powder
	1/2	tsp	=	3	g	Baking Powder
	1/4	tsp	=	1.5	g	Salt
•	1/2	C	=	100	g	Granulated Sugar
•	1/2	C	=	100	g	Light Brown Sugar
Wet	1/2	tsp	=	4	g	Vanilla
	2					Large eggs
	7	Tbsp	=	98	g	Oil
	2	Tbsp	=	30	g	Water

Instructions

Preheat the oven to 325°F.

Combine dry ingredients in sifter, then process/mix 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.

Add beaten eggs to the dry mix.

Add the oil, water, and vanilla, then stir slowly until combined.

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.