

BROWNIE RECIPE

Preheat oven to 350 degrees F

3 / 4	Cup	Tom Sawyer All Purpose GF Flour
3 / 4	Cup	Unsweetened Cocoa
1 / 2	Teaspoon	Salt
1 / 4	Teaspoon	Baking Powder
1 1 / 4	Cup	Brown Sugar (well packed)
1 / 2	Cup	Butter (one stick)
1	Teaspoon	Vanilla
2	Each	Fresh Eggs (well beaten)
1 / 2	Cup	Chocolate Chips
1 / 2	Cup	Walnuts or other nuts of your choice (optional)

Cream butter and brown sugar in a large mixing bowl, add vanilla and eggs and blend well.

Combine TS flour, cocoa, salt, and baking powder in another bowl and mix well. Add this dry mixture to the creamed mixing bowl and mix until mixture is smooth and completely blended. The mixture will be slightly thick. Add chips and nuts (if using) and mix well.

Place the entire mixture into well greased baking dish and spread mixture evenly throughout dish. You may want to use a wet spoon to prevent the spoon from sticking.

Place baking dish into 350 degree preheated oven and bake for 30 – 35 minutes or until done. Do not over bake or brownies will be too dry.

NOTE: A reminder to be read all labels if products are not marked gluten free.