

Ultra-Rich + Chewy Vegan Gluten-Free Brownies (For The World!)

Adapted, graciously, from: "<http://bread-and-honey.blogspot.com/2008/04/best-vegan-brownies-i-swear.html>", The Best Vegan Brownies Ever'

Adapted by CinnamonQuill.com

Vegan/Egg-Free/Dairy-Free/Gluten-Free

(Yield: 1 8 or 9 inch square pan)

- 1/4 cup rice flour
- 1/2 cup non-dairy milk (I used almond)
- 1/4 cup millet flour
- 1/4 cup tapioca flour
- 1/4 cup potato starch
- 1/2 teaspoon xanthan gum
- 1/4 teaspoon baking powder
- 1/2-3/4 cup dark brown sugar
- 1 teaspoon espresso powder (optional)
- 1/3 cup unsweetened cocoa powder (I used a dark cocoa blend)
- 1 teaspoon vanilla extract
- 1/4 cup canola oil
- 1/2 cup semisweet chocolate chips, divided
- 1/4 cup chopped walnuts (optional)
- Flaky sea salt for tops of brownies (if desired)

Preheat the oven to 350 degrees F.

Oil or parchment-line an 8 or 9 inch square pan.

Stir together 1/4 cup rice flour and non-dairy milk in a saucepan over low heat, stirring often, until it becomes paste-like. It may or may not boil. (See photo: <http://www.flickr.com/photos/cinnamonquill/5465989814/>) Remove from heat, set aside.

Mix remaining flours and starch, xanthan gum, baking powder, sugar, espresso powder, cocoa, vanilla, and oil. Then add the rice flour-milk mixture and stir well. Melt 1/4 cup of the chocolate chips and stir into batter. Then add the remaining chips and walnuts, if desired. The batter will be quite thick and glossy.

Spread the mixture into the prepared baking pan, flattening with your fingers. Scatter some flaky sea salt across the top, if desired.

Bake for 20-25 minutes, until toothpick inserted in center comes out clean. If you like slightly 'crusty' edges, bake for 22-25 minutes. Cool in pan. Brownies ARE better when cool, if you can resist.

Store in airtight container.

Notes:

-I use a generous 1/2 cup of dark brown sugar, but if you like sweeter brownies, use 3/4 cup.

-Skip the dark cocoa (just use natural cocoa) and espresso powder for a less intense chocolate experience.