

Gluten Free Best Chocolate Brownie

175g butter coarsely chopped
175g dark chocolate coarsely chopped
1 ½ cups caster sugar
4 eggs lightly beaten
½ cup ground almonds or hazelnuts
2 tbsp cocoa powder
½ cup choc chips
Icing sugar to dust



Method

Heat oven to 160C fan bake

Line 17cm x 27cm slice tin with baking paper

Place butter and dark chocolate in a double boiler to melt. Whisk until smooth then stir in eggs and sugar.

Mix almond meal and cocoa powder together then stir into chocolate mixture.

Lastly gently stir in choc chips.

Pour into prepared tin. Bake 50 mins or until skewer comes out moist but clean.

It's best to slightly undercook than over cook this recipe.

Cool then remove from tin and cut into slices. Dust with icing sugar before serving.