



RECIPE SHEET

Gluten Free Brownies

Using Laucke Easy Bakers Gluten Free Mix

Weight in Grams	Ingredients	Volumetric Measure
125 g	Laucke Easy Bakers Special White	¼ packet
200 g	Butter	0.8 cups
3 ea	Eggs	3 ea
250 g	Cocoa	1 cups
330 g	Brown Sugar	1.5 cups
150 g	White Chocolate Chips	0.8 cup
100 g	Chopped Walnuts (optional)	0.75 cup
	Icing Sugar for Dusting	
Method		
<ol style="list-style-type: none"> 1. Preheat oven to 150° Celsius 2. Grease a 20cm square baking tin. 3. Beat butter, sugar and cocoa until creamy. Approx 5mins. 4. Add eggs one at a time, beating well after each one. 5. Stir in <i>Easy Bakers Special White Premix</i> and White Chocolate Chips. 6. Transfer mixture into prepared tin. 7. Bake for 1hr. The centre should appear almost undercooked. 8. Cool in tin. 9. Cut into squares. 10. Before serving, dust with icing sugar. 		