Gluten-free Fudgy Brownie

- Prep Time: 10 min
- Cook Time: 20 min
- Ready in: 30 min
- Yield: 12 brownies

Ingredients

- 4 C gluten free flour or 4 cup whole wheat flour for a non-GF version
- 3 C Hershey's Special Dark cocoa
- 1 t salt
- 3 1/3 cups unsalted butter or coconut oil, melted and cooled slightly (use coconut oil for a dairy-free version)
- 4 1/2 C granulated sugar, raw sugar, or coconut sugar
- 4 T vanilla extract
- 12 large eggs, room temperature
- 3 C semi-sweet chocolate chips (use dairy-free chocolate chips for a dairy-free version) + an additional 1 cup to sprinkle on top, if desired (I used mini chocolate chips on top)

Directions

1. Preheat the oven to 350 °F (175 °C) and line a large jelly roll pan with parchment paper.
2. In a medium mixing bowl, stir together the flour, cocoa powder, and salt. Set aside.
3. In a large mixing bowl, stir together the melted butter or coconut oil, sugar, and vanilla extract. Once combined, add the eggs one at a time, and stir just until combined.
4. Add the dry mixture to the wet and stir just until almost no streaks of flour remain. Do not overmix! Fold in chocolate chips.
5. Pour the batter into the prepared pan and sprinkle the remaining chocolate chips on top, if desired.
6. If using teff flour, bake for 20-22 minutes or until the brownies have formed a thin crust and appear set in the middle. If using buckwheat or whole wheat, you may only need 15-20 minutes. A toothpick inserted into the center will come out wet. A toothpick inserted into the sides will come out with some moist crumbs on it, but not totally raw batter. The brownies will continue to bake as they sit in the pan and will firm up as they cool.
7. Let cool completely and then cover and store at room temperature for up to 4 days. You can also refrigerate them to give them a fudgier texture.