

Gluten-free Chocolate & Pecan Brownies



Photography by Ben Dearnley

Preparation Time

30 minutes

Cooking Time

40 minutes

Makes

20 pieces

Ingredients

- 100g pecans, coarsely chopped
- 150g Nuttelex dairy-free margarine
- 150g Lindt Excellence 70 per cent cocoa dark chocolate, coarsely chopped
- 35g (1/3 cup) cocoa powder
- 80ml (1/3 cup) hot water
- 150g good-quality white chocolate, coarsely chopped
- 270g (1 1/3 cups, firmly packed) brown sugar
- 40g (1/3 cup) almond meal
- 60g (1/3 cup) rice flour
- 50g (1/3 cup) gluten-free plain flour
- 4 eggs
- Pure icing sugar, to dust

Method

1. Preheat oven to 180°C. Line the base and sides of a square 23cm (base measurement) cake pan with non-stick baking paper, allowing it to overhang. Spread the pecans over a baking tray and bake in oven for 5 minutes or until toasted. Set aside to cool.
2. Combine margarine, dark chocolate, cocoa and water in a heatproof bowl over a saucepan half-filled with simmering water (make sure the bowl doesn't touch the water). Use a metal spoon to stir for 8 minutes or until chocolate melts and mixture is smooth. Remove from heat.
3. Add the pecans, white chocolate, sugar, almond meal and combined flours, and stir until well combined.
4. Use an electric beater to beat the eggs in a bowl for 5 minutes or until thick and pale. Use a metal spoon to gently fold half the egg into the chocolate mixture until just combined. Repeat with the remaining egg. Pour the chocolate mixture into the prepared pan and bake in oven for 25 minutes or until a skewer inserted into the centre comes out clean. Set aside to cool. Dust with icing sugar and cut into pieces to serve.