

## **CLASS 74 - GLUTEN / DAIRY FREE BROWNIE**

### **Ingredients**

150g / 5oz dairy free plain chocolate

100g / 4oz dairy free margarine

200g / 7oz sugar

100g / 4oz Gluten free plain flour

1tsp Gluten free baking powder

3 eggs

### **Method**

Line a 15 x 20cm tin with greaseproof paper.

Melt the chocolate and margarine together.

Mix sugar, flour, baking powder together in a large bowl. Beat the eggs in one at a time.

Beat in the melted chocolate and margarine.

Pour into the prepared tin and bake at 180c / fan 160c or Gas mark 4 for 25-30 minutes.

Cut into 7.5cm by 5cm rectangles.