

RECIPE

Passover Brownie

*Delicious
Without Gluten®*

Ingredients:

- 115g bittersweet chocolate cut into small pieces
- 3/4 cup of parve margarine(170g)(cut up in small pieces)
- 3 eggs
- 2 cups sugar
- 1 cup potato starch
- 1/2 tsp salt
- 2 tbsp cocoa powder

PORTIONS: 8" OR 9" SQUARE

PREPARATION: 30 MINUTES

BAKING TIME: 35-40 MINUTES

Directions:

- In a big saucepan, place margarine and chocolate and melt at medium temperature until fully melted. Stir in all of the sugar. Remove from heat.
- Once cooled, whisk in eggs, one at a time. (if too hot, eggs will cook)
- Add potato starch, salt and cocoa powder and mix until evenly blended.
- Using a silicone spatula, empty thick batter into an 8x8 pan lined with parchment paper.
- Bake at 350°C for 35-40 min. Check if done by using a toothpick to make sure it comes out clean or at least not raw or "liquidy".
- Let cool for an hour and then place into freezer. Once at least partially frozen, remove brownie with parchment paper . Flip brownie face down and remove parchment paper. Cut into Squares or however you like. It will be easier to cut when cold and you can make clean lines without breaking the brownie.
- If you store brownies in a freezer, take out an hour before you plan to eat. They are fabulous cold!



**GLUTEN
FREE**

