



Ingredients

175g Dark chocolate
175g Cubed unsalted butter
30g Cocoa powder
3 Large eggs
225g Soft brown sugar
100g Gluten Free Plain flour
1 tsp Vanilla extract
1/2 Tin Carnation caramel

Method

- Pre-heat oven to 180 degrees centigrade (160 fan) gas mark 4
- Line and grease a 10 x 8 inch (25 x 20 cm) cake tin.
- Melt chocolate, butter and cocoa powder in a Bain Marie until all the ingredients are melted and combined. Set aside to cool.
- Whisk eggs, sugar and vanilla extract until light and fluffy.
- Add cooled chocolate mixture to egg mixture and whisk until totally combined.
- Fold in the flour keeping as much air in the mixture as you can.
- Pour into the prepared tin and put random blobs of caramel on top of the chocolate mix. Roughly mix with a skewer to give a marble effect.
- Bake for 20-25 minutes. They should have a slight wobble in the middle! Do not be tempted to bake for more than 25 minutes or you will have dry cake like brownies. These brownies are fudgy and gooey which is what all my customers loved!
- When they are completely cool you will be able to cut it into squares and enjoy.

Gluten Free Caramel Brownies