

## Gluten Free, Dairy Free Double Chocolate Brownies

This recipe comes from **The Looney Spoons Collection** by Janet and Greta Podleski and tastes fantastic!!

- ½ cup Gluten free flour blend (see below to make your own)
- 1/3 cup unsweetened cocoa powder
- ¼ tsp each baking powder and salt
- ¾ cup lightly packed brown sugar
- ½ cup canned pure pumpkin (not pumpkin pie filling)
- ¼ cup butter, melted (Earth Balance Natural Buttery Spread, if dairy free)
- 1 egg (can use a natural egg replacer, if desired)
- 1 tsp vanilla
- 1/3 cup chopped walnuts or pecans (optional)
- 1/3 cup mini semi-sweet chocolate chips (Enjoy Life makes a dairy free variety)

Gluten Free Flour Baking Blend: combine 2 cups sorghum flour, 2 cups potato starch (not flour), ½ cup coconut flour, ½ cup brown rice flour and 1 tbsp. xanthan gum). Mix well and store in an airtight container for up to one month. All of these can be purchased at a bulk food store.

- Preheat oven to 350F. Spray an 8x8" baking pan with cooking spray and set aside.
- In a medium bowl, combine flour blend, cocoa powder, baking powder and salt. Mix well.
- In a large bowl, whisk together brown sugar, pumpkin, butter, egg and vanilla. Add dry ingredients to wet ingredients and stir vigorously until well blended. Fold in nuts and chocolate chips. Batter will be thick.
- Spread batter evenly in prepared pan. Bake for about 25 minutes, until top feels dry to touch. Cool completely on a wire rack. Cover and refrigerate overnight for best flavor. Cut into 16 2" squares. These brownies taste great cold.

