

# Ardor Gluten Free Chocolate Brownies



## INGREDIENTS

- 150gm unsalted butter
- 300gm dark chocolate (half finely chopped, half roughly)
- 2 Tbps cold water
- 4 eggs (whisked)
- 330gm brown sugar
- 1tsp vanilla extract
- 150gm Ardor Gluten Free Self-Raising Flour

## METHOD

1. Preheat oven to 180c.
2. Place dark chocolate, butter, and water into a pot.
3. Cook over a very low heat, stirring until chocolate has melted.
4. Remove from heat, and cool to room temperature.
5. Add brown sugar, eggs, and vanilla essence. Then whisk together.
6. Add flour and the remaining chocolate and mix together with a wooden spoon.
7. Pour into a greased and baking paper lined tray.
8. Bake for 35mins.