The Best Gluten-Free Brownie (Ultimate Fudgy)
(Meaningful.Eats.com)

Ingredients:

10 T. (140g) salted butter
½ c. (85g) high quality semi-sweet chocolate chips,like Guittard
½ c. (105g) brown sugar
¾ c. (150g) granulated sugar
2 large eggs + 1 egg yolk
1 t. vanilla extract
½ t. kosher salt
1/3 c. (25g) unsweetened cocoa powder
¾ c. (115g) gluten-free measure-for-measure flour
1 c. chocolate chips (for mixing in!)

Instructions:

1. Preheat the oven to 350°F. Grease a 9×9 baking dish (use a metal baking pan if possible) with cooking spray and set aside.
2. Cut the butter into tablespoon-sized pieces. Add the butter and chocolate chips to a large microwave-safe bowl. Microwave for 30 seconds. Stir well, microwave for another 15 seconds and then stir well again. Repeat for 15 seconds until chocolate and butter are completely melted and well-combined.
3. Add the granulated sugar and brown sugar to the butter mixture (you want it to be warm, even a little hot when you do this so the sugar dissolve) and whisk vigorously for 1 minute.
4. Stir in the eggs one at a time, whisking 20 seconds after each addition. Whisk in the vanilla extract and salt.
5. Using a rubber spatula, mix in the cocoa powder and gluten-free flour until fully combined. Stir in the chocolate chips.
6. Pour the batter into the prepared baking pan. Smooth into an even layer. Bake for 30-35 minutes until set and a toothpick inserted into the center of the brownies comes out clean.
7. Cool the brownies for 30 minutes before cutting. Slice and enjoy!

Notes:

Cocoa Powder: You can use either Dutch-process or natural cocoa powder. The Dutch-process cocoa lends a richer, darker chocolate flavor, whereas the unsweetened, natural cocoa powder gives that classic, well-known brownie taste. Both are delicious!

Gluten-Free 1:1 Baking Flour: I like to use a high quality gluten-free measure-for-measure flour blend in my baked goods. It works best to use a blend that contains xanthan gum in this recipe.

High Quality Chocolate or Chocolate Chips: My favorite brand is Guittard. Be sure to use a good quality of semi-sweet chocolate for these brownies!