



THE INCABERRY

Gluten-Free Incaberry Brownies

Makes: 16

Degree of Difficulty: 2/5

- 125g butter
- 175g dark chocolate, chopped
- 1 cup brown sugar
- 1 1/2 cups GF plain flour, sifted (I used White Wings)
- 3/4 teaspoon baking powder (use GF)
- 4 eggs
- 1 cup Incaberries, chopped
- 2 tablespoons dark choc chips



Method

Preheat oven to 160C.

Place the butter and chocolate in a saucepan over low heat and stir until melted and combined fully. Remove from heat and cool to room temperature.

Place the sugar in a large bowl along with the flour and baking powder. Mix to combine then pour in the melted chocolate mixture and lightly beaten eggs. Fold together then stir in the Incaberries.

Spoon the mixture into a 20cm x 30cm (I used a 25 x 25cm) slice tin lined with non stick baking paper. Sprinkle with choc chips. Transfer to the oven and cook for 30 – 40 minute until brownie is still quite moist when tested with a skewer.

Cool completely or serve warm with ice cream.

Note : cover the brownie if the surface is browning too quickly.

Thanks to [Hotly Spiced](http://hotlyspiced.com) for this recipe and image

<http://hotlyspiced.com/incaberries-and-the-morning-ritual/>