

Brownie

Gluten Free



Ingredients

200g Butter
300g Dark chocolate 70%
5 Medium eggs
160g Sugar
150g Almond meal
30g Cocoa powder

Directions

1. Heat the oven to 160 C.
2. In the bagnomaria pan, melt the butter with dark chocolate.
3. Whip the eggs and sugar for 10 minutes until soft. Add almond flour, cocoa, and a pinch of salt and mix until well combined.
4. Pour the mixture into a lined 20 x 20 tin.
5. Bake for 35-40 minutes.
6. Let cool for at least 10 minutes.

Note: Serve it with some cream or ice-cream on the side.