

# RECIPE

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## GLUTEN FREE CHOCOLATE PEANUT BUTTER BROWNIES

### INGREDIENTS

2/3 cup cocoa powder

1 1/4 cups water

4 oz unsweetened Baker's chocolate, shaved into small pieces

1/2 cup butter, melted

1/2 canola oil

1/2 coconut oil, melted

4 large eggs

4 additional egg yolks

1 Tbsp pure vanilla extract

4 1/2 cups granulated sugar

3 1/2 cups gluten free flour blend

1 tsp salt

6 oz chocolate chunks

6 oz peanut butter chips

*Optional- Cypress Flake Salt*

### DIRECTIONS

1. Preheat oven to 325 and grease the bottom and sides of large cast-iron pan.
2. Bring the water to a boil and add the cocoa powder. Whisk together until combined evenly. In a large bowl, add the unsweetened Baker's chocolate shavings, and pour the boiling water/cocoa mix over it, whisking until melted and smooth. Be careful, it's hot.
3. Whisk in the melted butter, coconut oil, and canola oil. Add the eggs, additional egg yolks, vanilla extract and whisk until smooth, then add the sugar and salt and whisk again until smooth.
4. Fold the gluten-free flour into the wet batter until incorporated evenly. Add the chocolate chunks and peanut butter chips and fold in evenly.
5. Scrape the batter into the cast-iron pan and spread out evenly with a spatula.  
*Optional- sprinkle top with a few pinches of Cypress flake salt*
6. Bake 35-45 minutes, until a toothpick inserted in the center comes out mostly clean. Cool for 20 minutes, serve warm topped with homemade vanilla bean ice cream.