



Elisabeth Hasselbeck's Double Chocolate Brownies

Ingredients:

- Nonstick cooking spray
- 6 tablespoons salted butter, cut into 4 pieces
- 4 ounces gluten-free bittersweet chocolate, finely chopped, or 3/4 cup gluten-free bittersweet chocolate chips
- 1 cup granulated sugar
- 1/4 teaspoon salt
- 1/3 cup unsweetened applesauce
- 2 large eggs, at room temperature, lightly beaten
- 1 teaspoon gluten-free vanilla extract
- 3/4 cup sweet white rice flour
- 1/4 cup potato starch
- 1/4 cup black bean flour
- 1/4 cup gluten-free unsweetened cocoa powder
- 1 teaspoon baking powder
- 1 teaspoon xanthan gum
- 1 cup gluten-free milk chocolate chunks

Instructions:

- Preheat the oven to 325 degrees. Coat an 8-inch square baking dish with nonstick spray.
- In a medium saucepan set over low heat, combine the butter and bittersweet chocolate. Warm, stirring often, until melted, about 2 minutes.
- Remove from the heat and stir in the sugar and salt.
- Add the applesauce, eggs, and vanilla, and stir until well-blended.
- Sprinkle the white rice flour, potato starch, black bean flour, cocoa powder, baking powder, and xanthan gum over the mixture and stir until just blended.
- Stir in the chocolate chunks.
- Pour the batter into the prepared baking dish and spread it out evenly. Bake until a toothpick inserted into the center of the brownies comes out almost completely clean, 25 to 30 minutes.
- Transfer the pan to a wire rack and let the brownies cool completely. Then cut into 2-inch squares and serve.

Makes 12 brownies.