



Triple Chocolate Brownies with Chocolate Frosting

These brownies are moist, delicious and fudgy.
Makes 16 brownies

Ingredients

Brownies

Cooking spray, for greasing

$\frac{1}{2}$ cup butter, softened

4 ounces chopped semisweet chocolate

1 cup granulated sugar

2 large eggs

1 teaspoon vanilla extract

$\frac{2}{3}$ cup White gold gluten-free all purpose flour

$\frac{1}{2}$ teaspoon baking soda

$\frac{1}{2}$ cup semisweet chocolate chips

$\frac{1}{2}$ cup milk chocolate chips

Frosting

$\frac{1}{4}$ cup butter

$\frac{1}{4}$ cup cocoa powder, sifted

3 tablespoon buttermilk

$2\frac{1}{2}$ cups confectioners' sugar

1 teaspoon vanilla extract

Preparation

Brownies

1. Preheat the oven to 350°F and grease an 8 x 8-inch baking pan with cooking spray. In a saucepan, melt the chocolate and butter over low heat until creamy. Remove from the heat and cool for 5 to 7 minutes.
2. Stir the sugar into the pot and mix until combined. Mix in the eggs and vanilla extract until smooth.
3. Transfer the mixture to a large bowl and then sift in the flour and baking soda. Fold in the chocolate chips until evenly integrated.
4. Pour the mixture into the baking pan and bake for 30 minutes, until a fork inserted into the middle comes out clean. Transfer to a wire rack and cool in the pan before frosting.

Frosting

1. In a medium pot, combine the butter, cocoa and buttermilk. Bring to a boil and then remove from the heat and mix in the confectioners' sugar and vanilla extract. Beat until smooth.
2. Top the cooled brownies with frosting.