

Moist Brownies

Ingredients:

2 c white sugar
Dash of salt
1 ¼ c gluten-free baking mix
¾ c potato flour (not starch)
½ c COCOA
½ c honey or light corn syrup
2 t gluten-free vanilla
4 eggs
1 c margarine



Directions:

Preheat oven to 350 degrees. In a 9 x 12-inch pan coat with margarine completely and evenly so as to prevent the brownies from sticking. In a separate bowl mix dry ingredients well, then add honey or syrup, vanilla and eggs to the dry ingredients. Mix well until incorporated but do not over-mix. Melt margarine in the microwave and add melted margarine to the other ingredients and blend well. Pour batter into a well-greased pan. Place pan on top shelf of oven and bake at 375 degrees for 35 to 40 minutes. Let brownies cool. Frost if desired, then cut and refrigerate. After 24 hours in the refrigerator, the moisture spreads evenly throughout the brownies.