

## **Sue's Chocolate Walnut Brownies**

<b>½ cup</b>	<b>cornstarch</b>
<b>1/3 cup</b>	<b>sweet rice flour</b>
<b>3 tbsp</b>	<b>tapioca starch</b>
<b>2 tsp</b>	<b>baking powder</b>
<b>1 ½ tsp</b>	<b>guar gum</b>
<b>¼ cup</b>	<b>chopped walnuts</b>
<b>1 cup</b>	<b>semi-sweet chocolate chips</b>
<b>½ cup</b>	<b>butter</b>
<b>½ cup</b>	<b>brown sugar</b>
<b>1 tsp</b>	<b>vanilla</b>
<b>2</b>	<b>eggs</b>

**Melt butter and chips in microwave safe bowl for 1 minute.**

**Blend till smooth. Mix dry ingredients.**

**In bowl of mixer add brown sugar, melted chocolate and vanilla, mix to melt sugar. Once cooled add eggs and dry ingredients.**

**Pour into butter 8" square pan. Bake at 350° for 20-30 mins.**

**Always check with toothpick to see that it comes out clean.**

**These brownies will have the classic crackle surface. Don't be concerned if they sink slightly after removing from the oven, that's perfectly normal for brownies made with melted chocolate.**