

# Greta's Gluten-Free Miracle Brownies

## Servings

Makes 16

## Ingredients

- ½ cup Greta's Gluten-Free Flour Blend (see tip above)
- ⅓ cup cocoa powder
- ¼ tsp each baking powder and salt
- ¾ cup lightly packed brown sugar
- ½ cup canned pure pumpkin (not pumpkin pie filling)
- ¼ cup butter, melted
- 1 egg
- 1 tsp vanilla
- ⅓ cup chopped walnuts or pecans
- ⅓ cup mini chocolate chips

## Directions

1. Preheat oven to 350°F. Spray an 8 x 8-inch baking pan with cooking spray and set aside.
2. In a medium bowl, combine flour blend, cocoa, baking powder and salt. Mix well.
3. In a large bowl, whisk together brown sugar, pumpkin, butter, egg and vanilla. Add dry ingredients to wet ingredients and stir vigorously until well blended. Fold in nuts and chocolate chips. Batter will be thick.
4. Spread batter evenly in prepared pan. Bake for about 25 minutes, until top feels dry to touch. Cool completely on a wire rack. Cover and refrigerate overnight for best flavor. Cut into 16 2-inch squares. These brownies taste great cold!
- 5.

## Nutrients Per Serving

110 calories, 5.6 g total fat (2.5 g saturated fat), 2 g protein, 14 g carbohydrate, 1.4 g fibre, 21 mg cholesterol, 53 mg sodium.