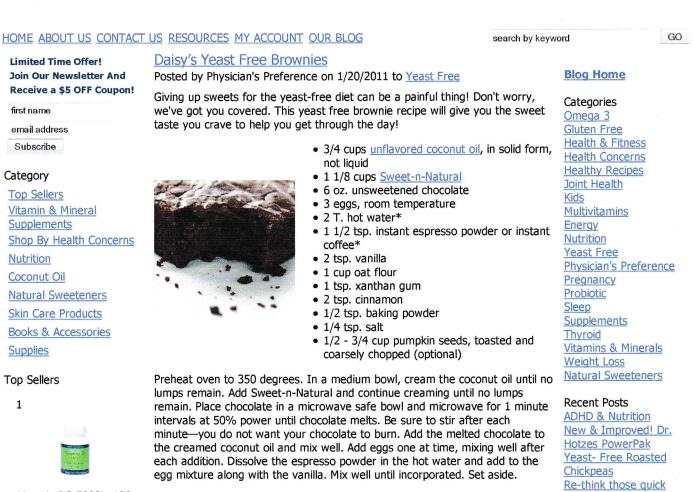
Daisy's Yeast Free Brownies - Physicians Preference

http://www.physicianspreference.com/Daisys-Yeast-Free-Brow...

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In a small bowl using a whisk, combine the oat flour, xanthan gum, cinnamon, baking powder and salt. Add the dry ingredients to the egg mixture in three parts, mixing well after each addition. Batter will be thick. Fold in pumpkin seeds. Line an 8x8 or 9x9 baking pan with parchment paper or foil so you have a 2 inch overhang on either side of the pan to ensure easy removal.

Bake the brownies for 20-25 minutes. The edges will be firm, but the middle will May 2012 look and feel undercooked. You need this to ensure a fudgy texture. Over-baking results in dryer/crumbly brownies. Let brownies cool completely before cutting. Small puddles of oil are ok-they will be reabsorbed as the brownies cool.

*Note: You may substitute the water and instant espresso/coffee with 2 T. of strong brewed coffee.

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Archives

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