

Gluten Free Cocoa Brownies with Browned Butter, Pecans & Walnuts

Made with Love by Pam Kessinger Best

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Coconut Oil Spray

1 ½ sticks salted butter

1 ¼ cups packed brown sugar

¾ cup unsweetened Ghirardelli cocoa powder (spooned into cup to measure, then leveled with a knife)

2 teaspoons vanilla extract

¼ Celtic sea salt

2 large eggs

1/3 cup millet flour

½ cup each chopped walnuts and pecans

Position rack in bottom third of oven; preheat to 325°F. Spray 12x8 inch glass dish with coconut oil spray.

Melt butter in medium saucepan over medium heat. Continue cooking until butter stops foaming and browned bits form at bottom of pan, stirring often with wooden spoon, about 5 minutes. Remove from heat; immediately add sugar, cocoa, 2 teaspoons water, vanilla, and ¼ (generous pinch) Celtic sea salt. Stir to blend. Let cool 5 minutes (mixture will still be hot). Add eggs to hot mixture 1 at a time, beating vigorously to blend after each addition. When mixture looks thick and shiny, add millet flour and stir until blended. Beat vigorously 60 strokes. Stir in nuts. Transfer batter to prepared pan.

Bake brownies until toothpick inserted into center comes almost clean (with a few moist crumbs attached), about 25 minutes. Cool in pan on rack. Cut into desired sized pieces.

Can be made 2 days ahead. Store airtight at room temperature.

Recipe adapted from author Alice Medrich's version in Bon Appétit magazine, February 2011 issue.