



The Butchart Gardens®

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NATIONAL HISTORIC SITE OF CANADA

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Gluten Free & Vegan Brownie

Makes 24 tea size squares

Ingredients	Metric	US
Coconut oil	300 ml	1¼ cup (less 1 tsp)
Semi-sweet chocolate callets	430 grams	2½ cups
Flax seed (ground)	21 grams	2½ tbsp
Water	74 ml	5 tbsp
Sugar	150 grams	¾ cup (less 1 tsp)
All purpose gluten free flour	125 grams	¾ cup
Baking powder	6 grams	1½ tsp



Method:

- Melt coconut oil and chocolate over water bath.
- Add ground flax and water to mixing bowl. Stir to combine, and allow to sit for 5 minutes until thickened.
- Add sugar to flax mix. Stir to combine.
- Add melted coconut oil and chocolate mixture to sugar and flax mix. Stir to fully combine.
- Add gluten free flour. Stir to combine.
- Pour into 9 x 9 sheet pan lined with parchment paper.
- Bake at 350°F for 30 minutes.
- Cool and serve.

Gluten Free Flour Blend

(makes approximately 1 kg)

Ingredients	Metric	US
Tapioca flour	330 grams	1½ cups + 3 tbsp
Brown rice flour	390 grams	2 cups (less 2 tbsp)
Soy flour	280 grams	1¾ cup