

Buttermilk Brownies (Gluten-Free)

<http://www.celiac.com/articles/905/1/Buttermilk-Brownies-Gluten-Free/Page1.html>

Bring the following to a boil:

½ cup butter
1 cup water
¼ cup cocoa
½ cup oil

Sift and pour over boiled mixture:

(It is CRITICAL to SIFT the sugar and corn starch together. It un-cakes the corn starch and gives you a nicely textured cake/brownie.)

2 cup cornstarch
2 cup sugar
½ teaspoon salt
1 teaspoon soda

Add the remaining ingredients (batter will be runny):

½ cup buttermilk
2 eggs

Bake at 375F for 25 - 30 minutes in a 9 x 13 pan (or until a toothpick comes out clean in the center). Do not overcook.

You can also put them in a jelly roll pan but then only bake for about 20 minutes.

Icing:

It is heavenly. The tart buttermilk and the choc/sugar. Yum.

Bring the following to a boil:

¼ cup butter
¼ cup cocoa

Add and beat until smooth:

1/3 cup buttermilk
1 teaspoon vanilla
¼ teaspoon salt
3-4 cups powdered sugar