



**Egg free Gluten-free
Brownies**

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1-Jowar Walnut Brownies



Jowar Flour	85 g
Besan.	20 g
Baking Powder	¼ tsp
Dark Chocolate	70gm
Butter	55gm
Cocoa Powder	18 gram
Oil	15 ml
Vanilla	½ tsp
Milk	90ml
Coconut Sugar/Raw Sugar	140 gm
Walnuts	50 gm
Milk Chocolate Chunks	30 gm

Method

1. Pre-heat the oven to 170-degree C. Line a 6 inch square pan with parchment paper.
2. Sieve the jowar, chickpea flour and baking powder together and set it aside. Toss in the lightly roasted walnuts
3. Micro the dark chocolate and butter melt in bursts of 15 seconds. Alternatively use a double boiler to melt the same. Add the cocoa powder and mix to dissolve. Add the oil, vanilla, milk and sugar to the mix and set aside to cool.
4. Once the mixture is cool, fold in the dry ingredients with a spatula till everything is well combined.
5. Pour the batter into the prepared pan and level it with a spatula. Add the chocolate chunks and push them into the batter. Add the chopped walnuts on top and lightly press them into the batter to ensure they stick.
6. Bake the brownies at 170 degree C for 30-35 minute till a skewer comes out with some crumbs.
7. Allow the brownie to cool completely, and refrigerate for 30 minutes before cutting.

Pan Size

6 inch square

Baking Temperature

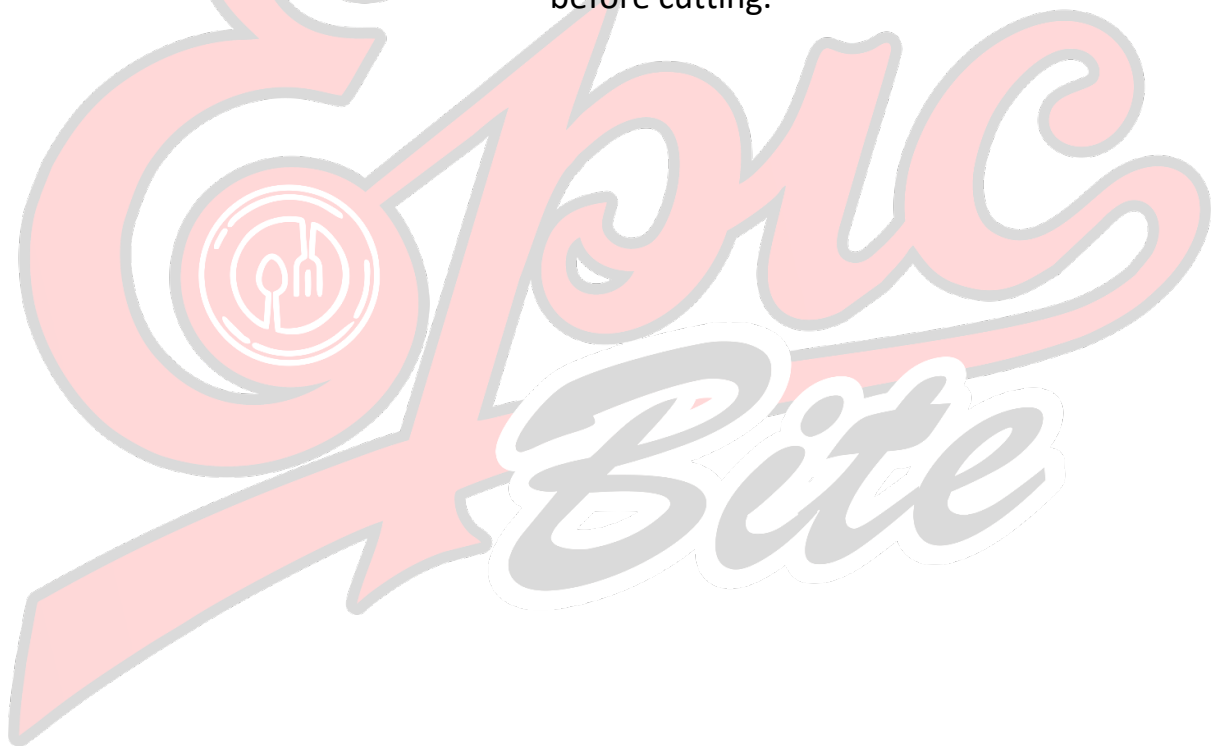
OTG - 170 C | Convection- 160 C

3-Oats Choco-Chip Brownies

Oats Flour	85 gm (Grind instant oats to a fine powder)
Chickpea Flour (Besan)	20gm
Baking Powder	¼ tsp
Dark Chocolate chop	70 gm
Butter	55 gm
Cocoa Powder	18 grm
Oil	15 gm
Vanilla	½ tsp
Milk	90 ml
Coconut Sugar/Raw Sugar	140 gm
Choco-chips	30 gm
Choco chip (dark and milk)	25 gm
Mix nuts	30 gm

Method

1. Pre-heat the oven to 170 degree C. Line a 6 inch square pan with parchment paper with an overhang.
2. Sieve the oats, Besan and baking powder together and set it aside.
Toss in the chocolate
3. Place the chocolate and butter in a microwave melt in bursts of 15 seconds. Alternatively use a double boiler to melt the same. Add the cocoa powder and mix to dissolve. Add the oil, vanilla, milk and sugar to the mix and set aside to cool.
4. Once the mixture is cool, fold in the dry ingredients with a spatula till everything is well combined.
5. Pour the batter into the prepared pan and level it with a spatula. Add the chocolate chunks and push them into the batter. Add the chocolate-chips on top and lightly press them into the batter to ensure they stick.
6. Bake the brownies at 170 degree C for 35-38 minutes till a skewer comes out with some crumbs.
7. Allow the brownie to cool completely, and refrigerate for 30 minutes before cutting.



4-Ragi Jaggery Brownies

Ragi Flour	85 gm
Besan	20 gm
Baking Powder	¼ tsp
Dark Chocolate	70gm
Butter	55 gm
Cocoa Powder	20 gm
Oil	15 ml
Vanilla	¾ tsp
Milk	90 ml
Jaggery Powder	125 gm Light jaggery powder
Milk Chocolate Chunks	30 gm

Method

1. Pre-heat the oven to 170 degree C. Line a 6 inch square pan with parchment paper with an overhang.
2. Sieve the ragi, chickpea flour and baking powder together and set it aside.
3. Place the chocolate and butter in a microwaveable bowl and melt in bursts of 15 seconds. Alternatively use a double boiler to melt the same. Add the cocoa powder and mix to dissolve. Add the oil, vanilla, milk and jaggery to the mix and set aside to cool.
4. Once the mixture is cool, fold in the dry ingredients with a spatula till everything is well combined.
5. Pour the batter into the prepared pan and level it with a spatula. Add the chocolate chunks and push them into the batter.
6. Bake the brownies at 170 degree C for 35-38 minutes (Unox time - 28 minutes) or till a skewer comes out with some crumbs.

Pan Size
6 inch square

Baking Temperature
OTG - 170 C | Convection- 160 C

