

GLUTEN FREE GOAT CHEESE & COFFEE BROWNIE

Ingredients:

Brownie:

7 oz. dark chocolate
2 sticks butter, unsalted
1 3/4 cup brown sugar
4 eggs [For gluten-free make this 3 eggs and 2 egg whites]
1 1/3 cup flour [For gluten-free make this 1 1/3 cup gluten-free flour plus 1/2 teaspoon Xanthan gum]
1/4 tsp. baking powder
1/3 cup cocoa powder

Goat cheese topping:

2 oz. cream cheese, softened
2 oz. goat cheese [used Laura Chenel's Chevre]
2 tablespoons sugar
2 tablespoons ground espresso coffee

Directions:

Preheat oven to 350°F. Place chocolate and butter in a saucepan over low heat and stir until melted.

In a large bowl combine sugar and eggs. Slowly stir into chocolate mixture.

Sift flour, baking powder, and cocoa powder into bowl and combine with chocolate and egg mixture.



Pour batter into a greased, 9-inch square baking pan and set aside.

Whip together softened cheeses and sugar until smooth. Add coffee coffee and stir.

Place large spoonfuls of mixture on

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Directions:

top of batter and swirl with a butter knife.

Bake for 45-50 minutes until set. Brownies will still be gooey in middle. Let cool before cutting.