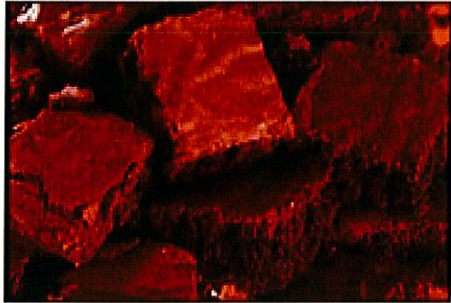


Teff Brownies



Pic by Versagrains.com/Recipe by amysfoodroom

Makes one 8x8 inch square pan of brownies; 64 "girlie" 1 inch squares

10 tablespoons unsalted, organic butter

1 1/2 cup unrefined cane sugar

3/4 cup plus 2 tablespoons unsweetened cocoa powder (I like Scharffen Berger)

1/4 teaspoon kosher salt

3/4 cup teff flour (I like Bob's Red Mill)

2 large eggs

1/2 teaspoon vanilla extract

1. Preheat oven to 325 degrees F. Line an 8 inch square baking pan with foil or parchment paper, leaving a slight overhang on two opposite sides.
2. Place butter, sugar, cocoa and salt in a stainless steel bowl and set in a large frying pan of barely simmering water. Stir occasionally until butter is melted and sugar is dissolved, about 5 minutes. Remove the bowl from the frying pan and set aside until the mixture is warm, no longer hot.
3. Stir in the vanilla with a wooden spoon then add the eggs, one at a time, stirring vigorously after each one. Add the flour and stir until it is mixed in, then beat vigorously for about a minute. Spread evenly in the foil-lined pan.
4. Bake until a toothpick inserted into the center emerges slightly moist with batter, about 20 - 25 minutes. Let cool completely on a rack. Lift up the edges of the foil/parchment liner and transfer the big brownie square to a cutting board. Cut into approximate 1 inch squares.