



THE WEDNESDAY CHEF

Gluten-Free Chocolate Tahini Brownies

Makes 16 brownies

6 tablespoons (85 grams) unsalted butter

8 ounces (225 grams) bittersweet or semisweet chocolate, chopped

3/4 cup (150 grams) sugar

2 large eggs, at room temperature

1/4 teaspoon salt

4 tablespoons tahini, divided

3 tablespoons (30 grams) cornstarch

1/2 cup (70 grams) almonds or walnuts, toasted and coarsely chopped

1 tablespoon brown rice or agave syrup

1. Line an 8-inch (23 cm) square pan with parchment paper and let the paper come up to the rim of the pan to function as a sling after baking. Preheat the oven to 350° (180°C).
2. Melt the butter and chocolate in a small saucepan over very low heat on the stove top, stirring constantly until smooth.
3. In a medium-sized bowl, beat together the sugar, eggs and salt. Whisk in 1 tablespoon of tahini and the cornstarch.
4. Scrape the chocolate mixture into the bowl and whisk vigorously until completely smooth, for about a minute.
5. Fold in the nuts, if using, then scrape the batter into the prepared pan and smooth the top.

6. In a small bowl, whisk together the remaining 3 tablespoons tahini with the brown rice or agave syrup. Dollop this mixture over the top of the brownie batter, then swirl through the batter with a knife or skewer.

7. Place the pan in the oven and bake for 30 minutes, or until the brownies feel just set in the center. Do not overbake. Remove from oven and let cool completely before removing from the pan and cutting into squares. The brownies will keep in an airtight container for up to 4 days.