



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

### *Susie's Gluten Free Triple Layer Brownies*

This yummy brownie recipe is from our friend Susie in California and you would never know they are gluten free. You don't need to add the second and third layers, but they are not difficult too make and truly decadent if you add the icing and chocolate glaze.

1/2 cup butter  
1/4 cup cocoa powder  
1 cup brown sugar  
1 tsp. vanilla  
2 large eggs  
1/4 cup cornstarch  
1/2 tsp. salt  
1 cup chocolate chips or dark chocolate pieces  
1/2 cup nuts (optional)

Preheat oven to 350. Line a 8x8 baking pan with foil and grease. Melt the butter in microwave. Whisk in cocoa powder. Mix in the brown sugar, eggs and vanilla and stir until smooth. Whisk in the cornstarch and salt and mix well. Add the chocolate chips (and nuts if using) Pour into prepared pan and and bake for 30-35 minutes

Browned butter icing:

1/3 cup butter  
3 cups powdered sugar  
3 tbsp milk  
1 tsp vanilla

Melt and brown the butter in a large bowl (or measuring cup in microwave) approx 3 minutes. Watch carefully so it doesn't burn. Whisk in sugar and milk until smooth. Add vanilla. Pour over brownies after they've cooled about 20 minutes

Chocolate Glaze:

1 square unsweetened chocolate  
1 square semi-sweet chocolate  
2 tbsp butter

Melt the butter and chocolates in microwave. Stir until smooth. Pour over the browned butter icing, tilt until even. Cool then refrigerate until hard. Remove foil from brownies and cut into squares. Refrigerate or freeze until served.

For more “Mucho Easy” recipes, visit [www.mapleleather.com/recipes](http://www.mapleleather.com/recipes)