



**Miele**

# Gluten free brownie with dulce de leche

By Miele

**10 minutes**

Preparation time

**3 hours 25 minutes**

Cooking time

**16**

Serves

## INGREDIENTS

125 g sunflower oil or other neutral oil  
60 g butter, melted  
3 eggs  
1 tsp vanilla  
310 g caster sugar  
95 g gluten free flour  
1 tsp gluten free baking powder  
85 g cocoa  
½ tsp salt flakes  
75 g chocolate (50% or above), chopped  
150 g dulce de leche

## Dulce de leche

1 can condensed milk

## METHOD

### Dulce de leche

1. Place the sealed tin of condensed milk inside the steam oven and Steam at 100°C for 3 hours.
2. Once the condensed milk has finished steaming, remove from the steam oven and allow to cool for 15-20 minutes, or until safe to touch. Remove the condensed milk from the tin and you will have perfect dulce de leche (caramel).

### Brownie

1. Place the oil, butter, eggs, vanilla and caster sugar in a bowl of a freestanding mixer with a paddle attachment, mix on low speed for 3 minutes. It is important to keep the speed low to avoid incorporating any air.
2. Sieve the gluten free flour, baking powder, cocoa and salt and mix with a whisk to combine.
3. Add flour mix and chocolate to the bowl of the freestanding mixer and combine on a low speed for 2 minutes, or until evenly combined.
4. Line a 19 cm x 28 cm x 3 cm baking tray with baking paper and pour in half the mix then level with a palette knife.
5. Dot the dulce de leche over the base, then pour over the remaining chocolate batter and smooth with a palette knife.
6. Preheat the oven on Fan Plus at 160°C.
7. Place the brownie on shelf position 2 and bake for 25–28 minutes, depending on how soft you want the centre.
8. Allow to cool on a rack before serving.

### Hints and tips

- This recipe can also be doubled to fit a larger baking tin, baking times may need to be adjusted.
- By its nature, baking powder is gluten-free. However, some brands might add starch to protect against early chemical reactions occurring in storage, therefore check to ensure the brand you're using is gluten free.
- Store-bought dulce de leche can also be used for this recipe to reduce the cooking time to 25 minutes.