



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.