

**Miele**

# Gluten free brownie with dulce de leche

By Miele

**20 minutes**

Preparation Time

**3 hours 25 minutes**

Cooking Time

**16 serves**

Serves



## INGREDIENTS

### Dulce de leche

1 x 395 g tin condensed milk

### Brownie

125 ml (½ cup) sunflower oil, or other neutral flavoured oil  
60 g butter, melted  
3 eggs  
1 tsp vanilla essence  
310 g caster sugar  
95 g gluten free flour  
1 tsp gluten free baking powder  
85 g Dutch processed cocoa powder  
½ tsp salt flakes  
75 g dark chocolate (50% or above), roughly chopped

### Miele Accessories

Perforated steam container

## **METHOD**

### **Dulce de leche**

1. Place the sealed tin of condensed milk in a perforated steam container. Place in the steam oven and Steam at 100°C for 3 hours.
2. Remove from the steam oven and allow to cool for 15-20 minutes, or until safe to touch.
3. Pour the dulce de leche into a heatproof bowl to cool. Reserve 150 g for the brownie.

### **Brownie**

1. Preheat the oven on Fan Plus at 160°C. Line a 19 cm x 28 cm x 3 cm baking tray with baking paper.
2. In a bowl of a freestanding mixer with a paddle attachment, add the oil, butter, eggs, vanilla and caster sugar and mix on low speed for 3 minutes. It is important to keep the speed low to avoid incorporating any air.
3. Sieve the gluten free flour, baking powder, cocoa and salt together to combine.
4. Add the flour mix and chocolate to the bowl of the freestanding mixer and combine on a low speed for 2 minutes, or until evenly combined.
5. Pour half of the mixture into the lined baking tray and level with a palette knife.
6. Dot 150 g of dulce de leche over the base, mix with a spoon, then pour over the remaining chocolate batter and smooth with a palette knife.
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 cutting into the desired shape for serving.

### **Hints and tips**

- This recipe can 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 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 be used for this recipe to reduce the cooking time to 25 minutes.