



Brownies Suitable for Celiacs

Ingredients

Pastry cream

150 g.

Eggs

2 units

Butter

80 g.

Flour

5 tsps

Cornstarch

1 tsp.

Sugar

4 tsps

Walnuts

20 g.

Preparation:

Melt the butter and the chocolate in the microwave. Once melted, add the remaining ingredients. Stir until obtaining an homogeneous mixture. Place the preparation in the MiniSoufflee molds and cook for two minutes. Use gluten-free ingredients.

