

# Marzipany Goopy Brownies (Gluten Free)

Recipe By *Lisa Stander-Horel*



Cooking and Prep:  8 h

Serves:  6

Contains:   

**Preference:** Dairy

**Difficulty:** Medium

**Diet:** Vegetarian, Pescetarian,  
Gluten Free

**Source:** Whisk by Ami  
Magazine

Plan at least one day ahead for this recipe. The prep and baking actually goes rather quickly—it's the waiting that takes time. For best flavor, these dense, chewy, gooey chocolate marzipany brownies have to be refrigerated overnight and then they are all yours.

## Ingredients (11)

### Main ingredients

- 1/2 cup (1 stick) cold unsalted butter
- 1 and 1/4 cups unsweetened chocolate, roughly chopped
- 1 cup sugar
- 3/4 cup GF almond paste (such as Love n' Bake), cut into pieces
- 1/2 teaspoon **Haddar Kosher Salt**
- 2 extra-large eggs

- 1 teaspoon **Gefen Vanilla Extract**
  - 1 tablespoon hazelnut liquor (such as Frangelico, or hazelnut or almond extract)
  - 1 teaspoon brewed coffee
  - heaping 1/2 cup Nosh AP GF flour (1/4 cup brown rice flour, 2 tablespoons white rice flour, 2 tablespoons tapioca starch)
  - 1 cup semisweet mini chocolate chips such as **Gefen Mini Chocolate Chips**
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## Start Cooking

### Prepare the Brownies

Yield: 16 brownies

1. Preheat the oven to 350 degrees Fahrenheit. Line a nine-inch square baking pan with foil.
2. Cut butter into two or three pieces. Combine butter and chocolate in a double boiler over low heat just until melted and smooth. Don't overheat. Set aside to cool slightly.
3. In a small food processor, pulse sugar with almond paste and salt until it is quite smooth. Place the mixture in a large bowl. Add eggs and mix until thoroughly combined. Add vanilla, hazelnut liqueur, and coffee. Stir again. Add flour and mix until combined. Add chocolate mixture and beat until the mixture is shiny and begins to pull away from the edge, about 45 seconds. Stir in mini chocolate chips.
4. With a silicone spatula, scrape the batter into the prepared baking pan and smooth the top. Rap the pan on the countertop to remove any air bubbles. Bake for 25 to 35 minutes, or just until a toothpick comes out with a few gooey crumbs. The top should look a bit crackly and dry—which is perfect. Remove from the oven and let the brownies cool completely in the pan on a rack. Wrap the pan thoroughly with foil once cool and refrigerate overnight, for best flavor.
5. Remove the pan from the refrigerator. Remove the foil cover, then remove the insert from the pan by grabbing the foil and peeling it away from the cold brownies. Slice while cold. Store covered tightly with foil in the refrigerator, for best flavor.

### Credits

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