

Gluten-Free Fudgy Brownies

Deliciously rich and fudgy brownies made without any gluten. Perfect for a quick, single-serving treat that satisfies chocolate cravings while being safe for gluten-sensitive diets.


20 min

Total time

Easy

Difficulty

320

kcal / serving

Ingredients

- 2 tablespoons gluten-free all-purpose flour
- 2 tablespoons unsweetened cocoa powder
- 3 tablespoons sugar
- 1 tablespoon melted butter
- 1 tablespoon milk (or any plant-based milk)
- 1/4 teaspoon vanilla extract
- A pinch of salt
- 2 tablespoons chocolate chips (optional)

Steps

- 1 Preheat your oven to 350°F (175°C).
- 2 In a small bowl, combine gluten-free flour, cocoa powder, sugar, and salt.
- 3 Add melted butter, milk, and vanilla extract to the dry ingredients; mix until smooth.
- 4 Fold in chocolate chips if using.
- 5 Pour the batter into a small oven-safe ramekin or baking dish.
- 6 Bake for 15–18 minutes, until the edges are firm but the center is still slightly soft.
- 7 Let cool for a few minutes before enjoying your warm brownie.