Amelia's 4 Minute Brownie

2 eggs

1 cup sugar

3/4 cup GF SR Flour (can substitute normal flour)

1/2 cup cocoa

1 tsp vanilla

100g melted butter

Beat eggs with sugar and vanilla.

Add butter then dry ingredients.

Put onto a microwave safe tray and cook on high for 4 minutes.

The mix should be just pulling away from the sides but still look a little moist

as it continues to cook after you take it out.

Let cool (if you can wait!) then sprinkle with pure icing sugar.

This recipe can also be used as a dessert with fruit puree spooned over.

From The Australian Coeliac Magazine.