

CHOCOLATE BUTTER MOCHI (aka gluten-free brownie-cake)

from the elingeling blog (<http://elingeling.typepad.com>)

INGREDIENTS

3½ C sweet rice flour
2½ C sugar
2 T baking powder
¾ C dutch-process or other high-quality cocoa powder
½ t sea salt (feel free to add an additional ½ t if you like salt)

5 large eggs
1½ t vanilla extract
2 C evaporated milk
1 15oz can of coconut milk
1 stick (8 T) unsalted butter, melted

½ C semi-sweet chocolate chips

DIRECTIONS:

Preheat oven to 350 degrees F. Lightly grease a 9" x 13" pan.

Whisk together dry ingredients (sweet rice flour, sugar, baking powder, cocoa powder & sea salt) in a large bowl and set aside.

In another large bowl, beat eggs and vanilla extract together until smooth. Add remaining wet ingredients (evaporated milk, coconut milk and melted butter) and beat on low until well combined.

Add the dry ingredients to the wet ingredients in small batches, beating on low the whole time, until it is all incorporated and the mixture is smooth. Pour into prepared pan. Gently sprinkle chocolate chips evenly across the top. Bake for 50-75 minutes, until center feels firm (but still spongy) and no longer jiggles.

Cool COMPLETELY in pan on wire rack. Cut into small pieces with a plastic knife.