Gluten free double chocolate brownies with salted fudge frosting

12-20 squares depending on size

175 g butter

1/2 cup + 2 tbsp (100 g) coconut sugar (you can use raw cane sugar or granulated fine sugar if you like)

6 tbsp (60 g) light muscovado sugar

6 tbsp (40 g) powdered cacao of good quality (e.g. Valrhona)

3 tbsp maple syrup

1/2 tsp sea salt

3 eggs

1/2 cup + 2 tbsp (90 g) buckwheat flour

50 g bittersweet chocolate of good quality, roughly chopped (I use Valrhona Caraibe)

Salted fudge frosting

1/2 cup + 2 tbsp heavy cream

3 tbsp milk

3 tbsp maple syrup

200 g bittersweet chocolate of good quality, roughly chopped

1/2 tsp sea salt

pistachios, roughly chopped

edible flowers, optional

1) Preheat the oven to 180° C (350 ° F). Line a small baking tray (ca. 20x30 cm) with buttered parchment paper.

2) Using an electric hand mixer or a table-top mixer whisk the butter and sugars together until creamy and fluffy. Add cacao, maple syrup and salt using a rubber spatula.

3) Add the eggs (one at a time) to the mixture. When all the egg has been incorporated, gently fold in the buckwheat flour and the chopped chocolate still using your rubber spatula.

4) Scrape the mixture into the baking tray and spread it out very gently. Bake for about 20-25 minutes until a skewer inserted in the middle comes out clean or just a little sticky. Let cool a bit before lifting the cake out of the tray. Then cool completely on a wire rack.

5) For the frosting, bring cream, milk and maple syrup just to the boil and then pour it over the chopped chocolate. Let sit for a minute or two and then stir until smooth and well mixed. Add the salt and let cool.

6) When the cake is completely cooled, spread the frosting over the cake. Sprinkle with the chopped pistachios and put in the fridge to set for 30-60 minutes before cutting it.

7) Decorate with edible flowers and enjoy!

TIPS! Feel free to use wheat flour (or e.g. fine spelt flour) if you don't have buckwheat flour at hand (but of course then the cake isn't gluten free anymore).