

## **Namaste Fudge Brownies**

Gail Smith

1/2 cup (one stick) butter  
3 1-ounce squares of un-sweetened chocolate, broken up  
1 cup sugar  
2 eggs  
1 tsp. vanilla extract  
2/3 cup Namaste Perfect Flour Blend  
1/4 tsp baking soda  
I added 2 Tbsps. ground cinnamon and 1 Tsp. Cayenne pepper just for kicks.

In a medium saucepan melt the butter and chocolate over low heat. Remove from heat and cool. Stir in the sugar then blend in the eggs, one at a time. Add the vanilla. Sit together the flour and baking soda and stir in until just combined. Spread in a greased 8 x 8 pan and bake at 350 degrees for 30 minutes.