

## Gluten Free Brownies

### Double Chocolate Decadence Gluten Free Brownies

Try Coyote Brand Stabilizer ST-101 using Gum Technology's decadent gluten free brownie formula. Coyote Brand Stabilizer ST-101 will add necessary structure and desirable mouthfeel to your gluten free baked goods.



Ingredients	%
Sugar	36.75
Vegetable Oil	19.00
Eggs	17.50
Chocolate Chips	8.75
White Rice Flour	7.00
Cocoa Powder	6.00
Potato Starch	3.50
Vanilla Extract	0.75
Coyote Brand Stabilizer ST-101	0.75

**Coyote Brand Stabilizer ST-101**

Replace Gluten in Baked Goods

Provides Structure & Elasticity

Binds Moisture

All Natural

### Procedure

1. Sift together white rice flour, potato starch, cocoa powder, and Coyote Brand Stabilizer ST-101. Set aside.
2. Whisk together vegetable oil, eggs, sugar, and vanilla.
3. Combine the wet and the dry ingredients. Stir in chocolate chips.
4. Pour into greased pans and bake at 325 °F for 25-30 minutes or until set in center.
5. Allow to cool completely before cutting.

Nutrition Facts	
Serving Size 50g (approx. one brownie)	
Calories	219
Fat	12g
Saturated fat	6g
Cholesterol	37g
Sodium	19mg
Total Carbohydrate	27g
Fiber	1g
Sugar	21g
Protein	2g
Calcium	9mg
Potassium	63mg



## Gums are Good.



Gum Technology  
 P.O. Box 35206  
 Tucson, Arizona 85740  
 1.800.369.4867  
 fax: 520.888.5585  
[www.gumtech.com](http://www.gumtech.com)  
[info@gumtech.com](mailto:info@gumtech.com)