Gluten-Free Applesauce Coffee Brownies

NIBBLEDISH CONTRIBUTOR

Ingredients

Gluten-Free flour mix:
2 cups white rice flour
2/3 cup potato starch
1/3 cup tapioca flour

Brownies:
1/4 cup butter or margarine, softened
2/3 cup brown sugar
1 egg
1 cup applesauce
1 cup gluten-free flour mix
1 tsp gluten-free baking powder
1/2 tsp salt

1 cup sweetened strong coffee

white frosting:
250 ml. light soy milk (skim or whole)
2 tbsp cornstarch
2 tbsp white sugar

coffee powder for dusting

Instructions

Preheat oven to 350°F - 175°C. Grease a 9x13 inch baking pan.

In a medium bowl, mix together the butter, brown sugar and egg until smooth. Stir in applesauce. Combine the flour, baking powder and salt, stir into the applesauce mixture until well blended. Spread evenly into the prepared pan. Bake for 35-40 minutes in the preheated oven. Cool completely.
In a medium saucepan combine together the milk, the cornstarch and the sugar. Stir to combine well. Pour over low heat. Keep stirring and cook about 5 minutes. Do not let it boil. Do not stop to whisk. Remove from the heat when the mixture is thickened.
Pour the strong coffee over the cake, then cover with the white frosting. Pour in the refrigerator and chill overnight.
Before serving, cut the cake into bars, pour into a serving dish, sprinkle with a coffee powder and serve.