

Triple Layer Almond Shortbread Brownies with Mochaccino Glaze

Makes 36 medium or 72 mini brownies

1 cup whole natural almonds

¼ cup confectioners' sugar

Bob's Red Mill ½ cup white rice flour

Bob's Red Mill ½ cup brown rice flour

¼ cup sweet rice flour

Bob's Red Mill ½ cup potato starch

Bob's Red Mill ¼ cup tapioca flour

½ t. xanthan gum

¾ cup butter or margarine (softened)

½ cup confectioners' sugar

¼ t. almond extract

Bob's Red Mill Gluten-Free Brownie Mix

½ cup sliced almonds toasted

Glaze

1 T. instant coffee

1T. hot water **Note: You can omit coffee and hot water for
a plain chocolate glaze.**

6 ounces semisweet or dark chocolate, chopped

Preheat oven to 350 F. Line a 9x13 pan with foil extending foil over rim.

**In blender or food processor with knife blade process almonds with ¼ cup
confectioners' sugar until nuts are finely ground.**

In large bowl blend flours, potato starch and xanthan gum. Set aside.

**In large bowl beat butter and ½ cup confectioners' sugar with stand or hand
mixer on low speed until blended. Increase speed to high and beat until light
and fluffy. Reduce speed to low and beat in ground almond mixture, flour
mixture, and almond extract.**

**Press dough into bottom of pan. Bake 15-20 minutes until golden. Cool on wire
rack.**

Prepare brownie mix according to directions. Pour batter over shortbread crust

and spread evenly.

Bake 20-30 minutes until toothpick inserted is almost clean. Cool on wire rack.

In small bowl stir instant coffee into hot water.

In small pan over simmering water melt chocolate. Stir in coffee liquid.

Let cool enough until it becomes spreadable or it will soak into brownies.

Pour glaze over brownies and spread.

Sprinkle with toasted almonds.

Let set about 2 hours or refrigerate 30 minutes. When cool lift from pan with foil and peel back edges. Cut lengthwise into 6 strips. Then cut crosswise into 6 (36 brownies) or 12 (72 brownies) strips.