

Ingredient for 8 cups of Brownie

1 egg
200 g of ground sticky rice (Glutinous Rice Flour)
200 g of melted dark chocolate
5 g of baking powder
20 g of Cavao Powder
200 g of Milk
Ganache (for filling)

How to prepare

1. Mix well with ground sticky rice, baking powder and Cocoa Powder
2. Add 1 egg and stir well
3. Add Milk and shake well
4. Add Melted Dark Chocolate and mix well
5. Filling half-full of empty (baking) cup with the mix then
6. Add Ganache as you like
7. Cover up the cup with the mix
8. Preheat the oven with 170°C for 20 minutes
9. Bake the filled cup of brownie with 140°C for 18 minutes