

Vegan Chocolate Brownies

30 x 20cm tray bake

Ingredients

3 tablespoons ground flaxseed
180g dark chocolate, roughly chopped
½ teaspoon coffee granules (optional)
120g vegan margarine, plus extra for greasing
185g light brown sugar
185g dark brown sugar
185g self-raising flour or self-raising gluten-free flour
105g ground almonds
75g cocoa powder
¼ teaspoon baking powder
1½ teaspoon vanilla extract



1. Heat oven to 170C/150C fan/gas 3½. Grease and line a 30 x 20cm tray bake tin with baking parchment.
2. Grind the flaxseed to a powder in a food processor. Combine the ground flaxseed with 135ml water and set aside for at least 5 mins.
3. Weigh the chocolate, coffee, margarine, and sugars into a saucepan. Stir over a low heat until melted. Allow to cool slightly.
4. Sieve the flour, almonds, cocoa, and baking powder into a bowl to remove any lumps.
5. Stir the flaxseed mixture and vanilla into the melted ingredients.
6. Fold in the flour mixture and spoon into the prepared tin.
7. Bake for 35-45 mins until a skewer inserted in the middle comes out clean with moist crumbs. Allow to cool in the tin completely, then cut into squares. Store in an airtight container and eat within three days.

Recipe from bbcgoodfood.com, August 2018