

Vegan Brownies  
(TheBigMansWorld.com)

2 T. ground flaxseeds	$\frac{3}{4}$ c. + 2 T. gluten free all-
6 T. water	purpose flour (can use reg.)
1 c. chocolate chips	1 t. salt
1 c. coconut sugar (can use white or brown sugar)	1 t. baking powder
6 T. vegan butter	$\frac{1}{4}$ c. cocoa powder
1 t. vanilla	1-2 c. chocolate chips, if desired

Instructions:

1. Prepare your flax egg by combining your flaxseeds with the water. Let sit for 10 minutes to form a gel.
2. Preheat oven to 350°. Line a square pan with parchment paper.
3. In a microwave-safe bowl or stovetop, melt your chocolate chips. Set aside.
4. In a large mixing bowl, add your vegan butter and coconut sugar, and whisk well. Add in your prepared flax eggs, melted chocolate, vanilla, and mix well – until glossy.
5. Sift through your flour, baking powder, salt, and cocoa powder and mix until just combined. Do not overmix. If using chocolate chips, fold them in.
6. Transfer your brownie batter into the lined pan. Bake for 30-35 minutes.
7. Remove brownies from the oven and let cool completely. Slice into 12 pieces.