

EASY PEASY CHOCOLATE BROWNIES

100% delicious
Dairy and egg-free! Woohoo!

Fab ingredients:

250g Plain flour (wholemeal is great but use any type)
350g Demerara sugar
65g Cocoa (organic dark Green & Blacks is nice)
1 teaspoon Baking powder
1 teaspoon Salt
250ml Water
250ml Vegetable oil (we like sunflower but use any type)
1 teaspoon Vanilla extract

Make it great:

Run flour through a sieve to give it air, but make sure everything still goes into your mix. Mix everything together in a large bowl - using an electric hand mixer is easiest - until the mixture is well blended and silky.

Pre-heat oven to 180°C / gas mark 4.

Line a baking tray with greaseproof baking parchment; pour in your mix and spread evenly, ideal depth is around 15mm.

Bake for 25-30 mins. More time = less gooey centre, so bake how you like!

Leave to stand for 10 mins (enjoy the aroma!)

Slice - you should get about 16 yummy squares

Serve warm with ice cream. All supermarkets have their own dairy-free brand - try them they're all good!

We like: Vanilla Swedish Glace or Alpro custard

More resources
veganlinks.co.uk

Go vegan - free support:
challenge22.com