

EASY PEASY CHOCOLATE BROWNIES

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Dairy-free and egg-free but 100% chocolatey!

You'll need:

250g Plain flour

350g Demerara sugar

65g Cocoa powder (dark Green & Blacks is nice)

1 teaspoon Baking powder

1 teaspoon Salt

250ml Water

250ml Vegetable oil (sunflower, rapeseed or any type)

1 teaspoon Vanilla extract

Bake it to make it:

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 super smooth.

Pre-heat your 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.

Stand for 10 mins.

Slice - you should get about 16 squares.

Serve warm with vegan ice cream! - every supermarket has their own brand.

Try these: Swedish Glace icecream, Alpro custard, Oatly cream.

No dairy, no worries!
YouTube: "Dairy is Scary"
(5 minute video)

Ready to be more plantbased?
Not sure how, why or where to start?
plantpower.org.uk