



Demi's vegan chocolate brownies

Ingredients

- 4 tablespoons ground flax seeds
- 150ml water
- 150g dairy free butter
- 200g caster sugar
- 200g light brown sugar
- 2 teaspoons vanilla extract
- 100g plain flour
- 100g cocoa powder
- 1 pinch salt
- 150g dairy free choc chips or dairy free chocolate bar cut into pieces

Method

- 1.** Preheat oven to 180 fan/gas mark 4
- 2.** Grind the flax seeds in a food processor or pestle and mortar until you have a powdery texture
- 3.** Add the water and stir. Leave to sit for around 10 minutes while you combine all the other ingredients. The flax seeds soak up the water and it makes an egg like texture mix
- 4.** In a separate bowl, melt the dairy free butter either over a bain marie or in the microwave
- 5.** Once the dairy free butter is melted, add the caster sugar, brown sugar, the flax seeds and water mixture, and the vanilla extract and mix until well combined
- 6.** To the same bowl, add the flour, cocoa powder and salt. Mix again until combined
- 7.** Add $\frac{2}{3}$ of the chocolate chips or chopped chocolate to the mixture and stir
- 8.** Add the mixture to a lined 20cmx20cm square pan (or pan of similar size) and smooth out the mixture
- 9.** Sprinkle the remaining chocolate over the top
- 10.** Bake for 35-45 minutes depending on how gooey you like them
- 11.** Remove from the oven and leave to cool in the pan for 20 minutes
- 12.** Take brownie out of the pan and leave to cool in the baking paper for up to another 30 minutes
- 13.** Cut into pieces and enjoy!