



## RECIPE OF THE MONTH

### Vegan Chocolate Brownies

These delicious, easy-to-make Chocolate Brownies are totally vegan and taste absolutely delicious; the perfect guilt-free treat for January!

#### Ingredients:

- 200g dark chocolate, chopped into small pieces
- 125g self raising flour
- 250g golden caster sugar
- 70g ground almonds
- 50g cocoa powder
- 2 tbsp ground flaxseed
- 80g vegan margarine, plus a little for greasing
- $\frac{1}{2}$  tsp coffee granules
- $\frac{1}{4}$  tsp baking powder
- $\frac{1}{4}$  tsp salt
- 1  $\frac{1}{2}$  tsp vanilla extract

#### Method

- Pre-heat the oven to 170°C gas 3
- Grease and line a 20cm square baking tin with parchment
- Combine the flaxseed with 6 tbsp water and allow to soak for at least 5 minutes
- Melt half the chocolate, coffee, margarine and 60ml of water in a saucepan over a low heat, then set aside to cool slightly
- Add the flour, almonds, cocoa, baking powder and  $\frac{1}{4}$  tsp of salt to a bowl and mix thoroughly
- Using a hand whisk, add the sugar to the melted chocolate mix and beat until smooth and glossy. Ensure all the sugar has dissolved.
- Stir in the flaxseed, vanilla extract, the remaining chocolate and the flour mixture and combine thoroughly
- Spoon the mixture into the baking tin and bake in the centre of the oven for 35-45 minutes until a skewer inserted into the middle comes out clean
- Allow to cool in the tin completely then cut into squares
- Store in an airtight container and eat within 3 days