

Drop Bear Adventures

Vegan GF Brownies



Ingredients:

- 2 tablespoons ground chia seeds
- 6 tablespoons brewed coffee
- 2 cups vegan chocolate chips
- 1 cup sugar
- 6 tablespoon vegan butter
- 1 teaspoon vanilla extract
- $\frac{1}{4}$ cup + 2 tbsp gluten free all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- $\frac{1}{4}$ cup cocoa powder



Directions:

1. Preheat the oven to 180C/350F. Line a square pan with parchment paper and set aside.
2. Prepare your "chia egg" by combining your ground chia seed with your brewed (chilled) coffee. Let it sit for 10 minutes, to form a gel.
3. In a microwave-safe bowl or stovetop, melt one cup of chocolate chips of choice. 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 almond extract, and mix well, until glossy.
5. Sift through your flour, baking powder, salt, and cocoa powder and mix until just combined. Do not overmix. Fold through the remaining chocolate chips.
6. Transfer your brownie batter into the lined pan. Bake your brownies for 27-30 minutes.
7. Remove brownies from the oven and let cool completely, before slicing into 12 pieces

