

Ultimate Vegan Brownie Recipe

3 Tablespoons water

2 Tablespoons **golden flax meal**

1 $\frac{3}{4}$ cups all-purpose flour

$\frac{1}{4}$ teaspoon baking soda

7 Tablespoons cocoa powder

4 ounces semi-sweet chocolate, chopped into $\frac{1}{4}$ inch pieces

1 teaspoon instant espresso powder

$\frac{3}{4}$ teaspoon salt

$\frac{1}{4}$ cup boiling water

1 $\frac{1}{2}$ cups sugar

6 Tablespoons (80 grams) **Regular Vegan Butter** or non-hydrogenated stick margarine, melted (not tub margarine)

1 $\frac{1}{2}$ teaspoons vanilla extract

$\frac{1}{2}$ cup walnuts, chopped (optional)

1) Prepare the flax meal, your oven and your baking dish

In a small mixing bowl whisk together the water and flax meal. Let it sit for about 10 minutes so the mixture gets goopy. Ensure your oven rack is in the middle rack position. Preheat your oven to 350F (177C). Line an 8 x 8 inch baking dish with parchment paper allowing excess parchment paper on opposite sides so you can pull the brownies out of the baking dish later.



2) Whisk together the flour and baking soda

In a medium mixing bowl whisk together the all-purpose flour and baking soda. Set aside.

3) Mix the vegan brownie dough

In another medium mixing bowl add the cocoa powder, semi-sweet chocolate, espresso powder and salt. Add the boiling water and using a spoon, mix in the ingredients into a paste, making sure that all of the chocolate pieces are melted. Add the sugar, Vegan Butter, vanilla extract, flax meal mixture from Step 1 into the chocolate mixture and mix with an electric mixer until smooth. Stir in the walnuts if you're using them. Using a spoon, mix in the flour until well combined. The mixture will become extremely thick and you may need to use your hands to mix. Refrain from mixing this dough with an electric mixer at this point; this will overwork the dough and activate too much gluten, negatively affecting the texture of the brownies.

4) Transfer the brownie batter to a baking dish and bake to perfection

Transfer the batter to the baking dish. You may need to use your fingers or a spatula to press the thick dough into place. Bake for 25 minutes on your oven's middle rack. Transfer the baking dish to a wire cooling rack and allow it to cool for about an hour.

5) Allow the vegan brownies to cool completely

Transfer the brownies to a cooling rack by lifting them out of the baking dish by taking hold of the exposed parchment paper on each side. Allow them to cool completely before slicing into squares.