

Vegan Brownies

Compiled and edited by Tara Rose

Ingredients:

- 1 cup organic sugar
- 1 cup organic flour
- 1 tablespoon ground flax seed
- 1/4 cup canola oil
- 1/3 cup water (or applesauce)
- 1/3 cup unsweetened cocoa powder (or carob powder)
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt



Directions:

Preheat the oven to about 180c.

In a large mixing bowl, combine wet ingredients. Then add all the dry ingredients.

Make sure that you don't overmix. If you want, you can add your favourite vegan chocolate chips, coconut, or nuts, for the extra flavour!

Bake at 180c for about 20-25 minutes. I suggest checking after ten minutes to make sure they're not burning on the top. Don't overcook these; they are supposed to have a gooey texture...

Enjoy!

Serves: 12-16

Thanks to [chocolatelovr](#) a subscriber of www.vegweb.com