

VEGAN BROWNIES OF YOUR DREAMS

Ingredients:

brownies -

1 can black beans, drained and rinsed
2 1/2 T flax meal
6 t coffee or water, cooled
3/4 cup cocoa powder
1 big pinch kosher salt
1 t vanilla extract
2/3 cup maple syrup
1/4 cup peanut butter
1 1/2 t baking powder
1 cup vegan chocolate chips
sprinkles

peanut butter fudge -

1/4 cup peanut butter
1/2 - 1 cup powdered sugar
2-3 T almond milk

Directions:

Preheat your oven to 350F. Line an 8-9 inch baking dish with parchment paper. Spray with cooking spray.

Prep the flax egg by placing the flax meal with the water or coffee in your food processor. Pulse a couple times then allow to rest a few minutes. Add remaining ingredients and pulse until smooth or mostly smooth. Stir in half of the chocolate chips. Transfer to the prepared dish. Top with remaining chocolate chips and sprinkles. Bake for 20-30 minutes or until the center is set. Transfer to a cooling rack to cool completely.

Make peanut butter fudge by beating together the peanut butter, powdered sugar and almond milk until the consistency you're going for. More almond milk for a glaze or less for a frosting/fudgier sitch. Pipe onto the brownies or spread on top. Chill*, slice and serve.

*Slices are much prettier after the brownies chill a bit.