
Simple Vegan Brownies

Cook Time: 0 min

prep Time: 0 min

total Time: 0 min

servings: 0

Ingredients:

- 1 cup whole wheat pastry flour
- 1/2 cup cocoa powder
- 1 tsp baking soda
- 1/2 tsp salt
- 2/3 cup dairy-free milk
- 2 tsp apple cider vinegar
- 3/4 cup sugar
- 1/2 cup coconut oil, melted
- 1 tsp vanilla

Instructions:

1. Pre-heat the oven to 350F or 160C. Line a 20cm square pan with parchment paper.
2. In a large bowl, sift together the flour, cocoa powder, baking soda and salt.
3. In another bowl, whisk together the milk and vinegar until frothy. Add in the sugar, oil and vanilla.
4. Gradually pour the wet ingredients into the flour mixture, and fold together until batter is smooth.
5. Transfer the batter to the prepared pan. Place on a baking sheet and bake for about 20-25 minutes.
You want the sides to be dry but the centre still a little gooey.
6. Cool on a rack then place in the fridge to firm up. Slice into squares and enjoy!