

JINGLE BAKES

Vegan and Gluten Free

Snowy Brownies

If baking with a child, please supervise them at all times

Ingredients:

- 270g Gluten Free Plain Flour
- 85g Cocoa Powder, Unsweetened
- 400g White Granulated Sugar
- 1½ tsp Baking Powder
- ½ tsp Salt
- 1 Tbsp lemon juice + 225ml soya milk (mixed together and left for a few minutes to curdle)
- 240ml Coconut Oil, melted
- 1 tsp Vanilla Extract
- 160g Vegan Chocolate Chunks (chopped up vegan chocolate)

For the decoration:

- Icing sugar to dust

Method:

1. Preheat oven to 180 C fan. Grease and line all sides of a 9x9 inch square baking dish.
2. In a large mixing bowl, add the gluten free flour, cocoa powder, sugar, baking powder, and salt and mix together.
3. Add the melted coconut oil, soya milk with lemon juice and vanilla extract to the mixing bowl with the dry ingredients and mix into a thick batter. Add the vegan chocolate chunks and stir to combine.
4. Pour the batter into the lined baking dish and smooth down with the back of a spoon. Pop in the oven and bake for 40 minutes.
5. Let them cool for 15 minutes then sprinkle with icing sugar. Lift out of the baking tray and allow to cool completely on a wire rack before cutting into squares. If presenting on a big plate, stack the brownies up and add a final dusting of icing sugar to create a delicious snow scene!