



Vegan Gluten Free Fudgy Brownies

Recipe

Yields 12 brownies | Prep time 10 minutes | Bake time 20 minutes

Ingredients

- 1 ½ cups gluten free oat flour
- ½ cup Dutch cocoa powder (the dark stuff)
- ¼ teaspoon baking soda
- 1 tablespoon ground flax seed
- ½ teaspoon xanthan gum
- ½ cup coconut sugar
- dash of salt
- ½ cup avocado oil or grape seed oil
- 1 ½ teaspoons vanilla extract
- ½ cup unsweetened coconut milk
- ½ cup dairy free chocolate chips
- 1 cup raspberries

Method

1. Set oven to 350F. Grease an 8x8 inch pan.
2. In a medium sized bowl, combine coconut milk, vanilla, coconut sugar, ground flax seed, and oil, stir and set aside.
3. In a larger bowl, combine oat flour, cocoa powder, xanthan gum, baking soda, and salt.
4. Gradually add wet ingredients to dry ingredients, stirring constantly until fully combined.
5. Fold in ¼ cup chocolate chips.
6. Pour batter into glass pan and bake for 20 minutes. Let brownies completely cool before trying to remove them from the pan.
7. Serve with mashed raspberries and drizzled with chocolate.