

## **vegan gluten-free brownies**

### **Ingredients**

2 Tbsp ground flaxseed  
5 Tbsp water  
1/2 cup melted coconut oil  
1/2 cup sugar, preferably coconut sugar or organic cane sugar  
1/4 cup maple syrup (or agave nectar)  
1 tsp vanilla extract  
3/4 tsp baking powder  
1/4 tsp sea salt  
1/2 cup unsweetened cocoa powder  
1/4 cup almond meal  
3/4 cup gluten-free flour (I use 1/2 cup oat flour and 1/4 cup chickpea flour but you can use another gluten-free flour blend such as Robin Hood or Bob's Red Mill Gluten-Free 1:1 Baking Flour)  
1/3 cup pecans or walnuts (optional)  
1/3 cup vegan chocolate chips (optional)

### **Instructions**

1. Preheat oven to 350 degrees F and lightly grease an 8x8-inch baking dish with coconut oil, then line with parchment paper (the oil holds the paper in place)
2. Mix the flaxseed and water in a small mixing bowl. Set aside.  
To a large mixing bowl add melted coconut oil, sugar, maple syrup and vanilla extract. Whisk thoroughly to combine.
3. Add flax mixture and whisk once more until combined. Then add baking powder, sea salt, and cocoa powder and whisk.
4. Add the gluten-free flour blend and almond meal, and fold with a spatula until just mixed. Then add desired add-ins (optional), such as vegan chocolate chips or nuts.
5. Add the batter to the baking dish and spread into an even layer with a rubber spatula.
6. Bake for 17-22 minutes, or until the edges appear dry and slightly fluffy and the center is no longer wet or sticky. Don't over-bake – brownies should be moist!
7. Remove from oven and let cool in the pan for at least 10 minutes, preferably 1 hour, so they set nicely. Then gently lift out of pan and cut into squares.

Store completely cooled leftovers in an airtight container at room temperature up to a few days. Will keep in the freezer up to 1 month.