



# Vegan Brownies

9 pieces    Easy  up to 20 Min.



## Ingredients:

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150 g Coconut Oil  
200 g Caster Sugar  
100 g Dr. Oetker 72% Extra Dark Chocolate  
200 ml Soy Milk  
Lemon Juice (juice of 1/2 a lemon)  
100 g Plain Flour  
5 g Dr. Oetker Baking Powder (1 tsp)  
50 g Dr. Oetker Fine Dark Cocoa Powder  
50 g Dr. Oetker 72% Extra Dark Chocolate (chopped)

- 1 Preheat your oven to 180°C/160°C/Gas Mark 4. Line a 8" square tin with greaseproof paper. Add the lemon juice to the soya milk and stir until the mixture begins to thicken and curdle and set aside.
- 2 Place the coconut oil and chocolate into a heatproof bowl and place over a pan of barely simmering water. Stir until the mixture is melted, then set aside to cool.
- 3 Mix the flour, Baking Powder, Cocoa Powder and caster sugar together in a large bowl.
- 4 Stir in the melted chocolate mixture and then add the soya milk mixture and Vanilla Extract. Stir the mixture together until just combined.
- 5 Pour into the prepared baking tin and smooth out to evenly cover the tin, sprinkle the chopped chocolate on top and bake for 30-35 minutes. Once baked the centre of the brownie should have a slight wobble but the side firms, the while brownie will firm up as it cools. Leave the cool in the tin.
- 6 Once cooled remove the brownie and slice into 9 pieces. Your brownie is now ready to enjoy!



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK. [www.oetker.co.uk](http://www.oetker.co.uk) Dr. Oetker (UK) Limited is registered in England with company number 4293376 and VAT number 789 0969 53. E-Mail: [crt@oetker.co.uk](mailto:crt@oetker.co.uk)



Tip from the Test Kitchen

- You can use almond milk instead of soya milk.
- Why not serve warm with some vegan ice-cream.
- Why not add some chopped hazelnut to the brownie mixture for some added crunch!

