

SEA SALT DARK CHOCOLATE BROWNIES

Brownies can keep in the fridge for up to a week.

Vegan + Gluten Free + Nut Free (Contains coconut). Makes 8-9 servings.

Ingredients

1 tablespoon ground flax seeds
¼ cup unsweetened hemp or coconut milk
1 + ¼ cup GF rolled oats or oat flour
¼ cup cocoa powder
½ teaspoon baking powder
⅓ cup melted coconut oil
½ cup pure maple syrup
⅓ cup tahini (sesame paste)
¼ teaspoon fine grain sea salt
Flaky sea salt to finish

Instructions

Preheat oven to 350 F / 175 C

Line an 8 x 8 square baking dish with parchment paper.

In a small bowl, whisk together ground flax seeds and hemp milk.

Place oats in a blender or food processor and pulse until it becomes a fine meal.

Place oat flour, cocoa powder and baking powder in a medium bowl and whisk together until well combined.

Melt coconut oil in a small pot.

Combine maple syrup, tahini, and salt in a mixing bowl, then whisk in melted coconut oil and milk/flax mixture.

Pour wet ingredients into dry mix and fold to gently to incorporate.

Spread batter out into prepared baking dish and even out the top.

Sprinkle with flaky sea salt and bake in the oven for 10-15 minutes. The brownies should be soft but firm on top.

Remove from oven and let cool completely before slicing.

Store in fridge.