

Gluten & Dairy Free Chewy Chocolate Brownies

Servings: 9

Prep time: 15 min

Cook time: 30-35 min

INGREDIENTS

BROWNIE INGREDIENTS

- 3/4 cup of vegan butter
- 1 1/2 cups of sugar
- 3/4 cup of cocoa powder
- 3 eggs
- 1 teaspoon of vanilla extract
- 1/2 cup of oat flour
- 1/4 cup of millet flour
- 1 cup of Enjoy Life Semi-Sweet
Chocolate Chips
- Optional-1 tablespoon benefiber

CHOCOLATE BROWNIE ICING

INGREDIENTS

- 3 tablespoons of vegan butter
- 3 tablespoons of cocoa powder
- 1 tablespoon of honey
- 1 teaspoon of vanilla
- 1 cup of powdered sugar
- 3 tablespoons of evaporated goat
milk



DIRECTIONS

Make the Brownies

- Preheat the oven to 350 degrees Fahrenheit.
- Melt 3/4 cup of dairy-free butter.
- Measure out 1 1/2 cups of sugar and add it to a mixing bowl.
- Pour the melted butter into the mixing bowl.
- Mix on medium speed until the butter and sugar are completely combined.
- Measure out 3/4 cup of cocoa powder.
- Add the cocoa powder to the mixing bowl.
- Mix on medium-low speed until the cocoa powder is completely incorporated.
- Next, add 3 eggs.
- Once again, mix on medium-low speed until the eggs are completely mixed into the batter.
- Add 1 tsp of vanilla extract and mix again.
- Next, mill or measure out 1/2 cup of oat flour.
- Mill or measure out 1/4 cup of millet flour.
- Add the flours to the mixing bowl.

Directions continue on the next page



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DIRECTIONS

- Mix on medium-low speed until the flours are completely incorporated, scraping the sides of the bowl as needed.
- Measure out 1 cup of Enjoy Life dairy-free semi-sweet chocolate chips.
- Remove the bowl from the mixer, add the chocolate chips, and use a spatula to mix them into the brownie batter.
- You can bake these brownies in a 9x13 pan for thinner chewier brownies or a 9-inch square pan for thicker brownies. Either way, I like to line my pan with unbleached parchment paper for easy clean-up.
- Spread the brownie batter evenly across the pan.
- For the 9x13 pan, bake for 30-35 minutes. For the 9-inch square pan, bake for 40-50 minutes. The top of the brownies should be cracked and a knife should come out clean when finished.
- Top with your favorite fruit, truwhip, non-dairy ice cream, or my Chocolate Brownie Icing.

How to Make Chocolate Brownie Icing

- Add 3 tbsp of softened vegan butter, 3 tbsp of cocoa powder, 1 tbsp of honey, 1 tsp of vanilla, and 1 cup of powdered sugar to a mixing bowl.
- Mix on low speed.
- Slowly add 3 tbsp of evaporated goat milk to the bowl as it mixes.
- Spread icing over warm brownies and allow it to set for 10-15 minutes.

NOTES:

Use a sharp knife to test the brownies to see if they are done. The top should be cracked and the knife should come out mostly clean. If the knife pierces a chocolate chip, it will not come out 100% clean.
