

Fudgy Gluten-Free Brownies

Source: Dustin Harder of VeganRoadie.com

About the Recipe

287 Calories · 2 g Protein · 3 g Fiber

Dessert

Ingredients

Makes 16 Servings

- 2 tablespoons (30 mL) water
- 1 tablespoon (7 g) flax meal
- 2 cups (250 g) 1-to-1 gluten-free baking flour
- 1 1/2 cups (300 g) organic cane sugar
- 3/4 cup (65 g) unsweetened cocoa powder
- 1 teaspoon baking soda
- 1 teaspoon sea salt
- 3/4 cup (175 mL) canola oil
- 3/4 cup (175 mL) unsweetened plain oat milk
- 1 tablespoon (15 mL) vanilla extract
- 1 cup (175 g) vegan mini chocolate chips

Directions

1. Preheat the oven to 350 F. Line a 9-by-13-inch baking dish with parchment paper and lightly grease the sides of the baking dish, if desired.
2. Add the water and flax in a small bowl and whisk to combine. Set aside for 5 minutes, until thick.
3. In a large bowl, whisk together the flour, sugar, cocoa powder, baking soda, and salt until combined.
4. Add the oil, milk, and vanilla and mix with a spatula until a batter forms. Fold in the mini chips.

5. Transfer to the prepared baking dish and bake for 35-40 minutes until the top is dry.
6. Let cool completely and cut into 16 squares.

Nutrition Facts

Per serving:

Calories: 287

Fat: 15 g

Saturated Fat: 3.0 g

% Calories From Fat: 44%

Cholesterol: 0 mg

Protein: 2 g

Carbohydrate: 41 g

Sugar: 25 g

Fiber: 3 g

Sodium: 232 mg

Calcium: 21 mg

Iron: 1 mg

Vitamin C: 0 mg

Beta-Carotene: 0 mcg

Vitamin E: 2 mg