

# The BEST Vegan Gluten-Free Moist Brownies w/ Dairy-Free Ganache (EASY Plant-Based Recipe!)

Plant-Based Gluten-Free Brownies with Dairy-Free Ganache Makes 16 brownies

What you'll need...

1/3 cup (80 mL) water

2 tbsp (30 mL) ground chia seeds \*see below

1  $\frac{3}{4}$  cups (435 mL) ground almonds (almond powder/flour)

1 cup (250 mL) brown rice flour

1/3 cup (80 mL) cocoa powder

2 tbsp (30 mL) arrowroot or tapioca starch

$\frac{1}{2}$  tsp (2.5 mL) sea salt

$\frac{1}{2}$  tsp (2.5 mL) baking powder

$\frac{3}{4}$  cup (180 mL) coconut oil, melted

$\frac{3}{4}$  cup (180 mL) maple syrup, room temperature

$\frac{1}{2}$  cup (125 mL) dairy-free milk, room temperature

2 tsp (10 mL) vanilla extract  $\frac{1}{4}$  cup (60 mL) chocolate chips  
\*\*see below

$\frac{1}{4}$  cup (60 mL) chopped toasted walnuts (optional)

$\frac{1}{4}$  cup (60 mL) chopped chocolate \*\*see below

1/3 cup (80 mL) dairy-free milk, very hot

What to do...

1. Preheat oven to 350°F. Grease a 9×9-inch (23×23 cm) pan with coconut oil then line with parchment paper.

2. Combine ground chia and water (chia egg replacer); set aside while preparing other ingredients.

3. Whisk together brown rice flour, ground almonds, starch, cocoa powder, salt and baking powder until well combined.

4. Using a spatula, stir wet ingredients into dry ingredients. Add chocolate chips and walnuts, if using, stir to incorporate into batter.

5. Evenly spread batter into prepared pan. Bake for 30-45 minutes or until centre is firm when pressed. If you like your brownies gooey, then baked them for less time. To keep the moist, DON'T OVER BAKE!

6. Cool for 15 minutes; remove from the pan and cool completely. When brownies are cooled, prepare the ganache.

7. Add hot dairy-free milk to chopped chocolate. Let sit for 5 minutes, then stir until smooth and shiny. This may take a couple minutes... If the chocolate chunks won't melt, heat gently over double boiler or zap in the microwave for a few seconds at a time until warm. Stir it often, regardless of the method.

8. Spread ganache evenly over cooled brownies. Top with more chopped walnuts and/or chocolate chips, if desired. Allow ganache to set at room temperature or in the fridge.

9. Cut into 16 pieces using a warm knife; wipe the knife in between each cut with a clean warm cloth.

\* You can grind your own chia seeds for this recipe; it does

not need to be a fine powder.  $1\frac{1}{2}$  tbsp (22.5 mL) of whole chia seeds should be roughly 2 tbsp (30 mL) ground. Grinding this amount in a mortar & pestle or magic bullet works great. If you only have a larger blender or Vitamix, it may be too little. Grind  $\frac{1}{4}$  cup (60 mL) and measure out 2 tbsp (30 mL) You can add the left overs to smoothies for a thicker texture. Or jut make more brownies! ☐

\*\* Try your best to find fair-trade chocolate that has as little refined sugar as possible. Chocolate chips do not work well for making ganache; they will work, but will be thicker and less shiny. Use a little more dairy-free milk if you are making the topping using chocolate chips. You CAN add chopped chocolate to the brownies but instead of chocolate chips, but it changes the final texture a bit. If you want some chocolate recommendations ask in the comments below!