Less than 45 minutes

Makes 9 squares

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## Ingredients:

- 3 Tbsp (45ml) flaxseed flour
- 6 Tbsp (90ml) water
- <sup>3</sup>/<sub>4</sub> cup (180ml) tahini (sesame seed paste)
- 1 tsp (5ml) vanilla essence
- 1 slab (100g) vegan dark chocolate, melted
- ½ cup (95g) demerara (raw cane sugar) or coconut sugar
- ½ cup (30g) cocoa powder
- 1 tsp (5ml) baking powder
- Pinch fine salt

## Method:

- 1. Preheat oven to 190°C.
- 2. Combine flaxseed flour and water and set aside for 10 minutes.
- 3. Add tahini, vanilla and chocolate and whisk well.
- 4. Combine dry ingredients and whisk in wet mixture.
- 5. Pour into a lined 15-18cm square baking tin.
- 6. Bake for 25 minutes or until a crackle top forms and brownie is semi-set. Cool in tray.
- 7. Slice and serve or store in an airtight container.