Less than 45 minutes

Makes 9 squares

Ingredients:

- 3 Tbsp (45ml) flaxseed flour
- 6 Tbsp (90ml) water
- ¾ 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.