

HOME MADE VEGAN CHOCOLATE BROWNIES



Recipe made by Joël Perriard

INGREDIENTS

40g dark chocolate 70%
30g vegan margarine
130g sugar
140g chickpeas juice
1g salt
90g fresh avocado
25g flour
2g baking powder
10g cocoa powder
50g pumpkin seeds

DIRECTIONS

Melt the chocolate and margarine at 40°C.
Mash the avocado and mix with the melted mix of chocolate and margarine.
Add the sifted flour, baking powder and cocoa powder as well as the pumpkin seeds.
Whip sugar, salt and chickpeas juice in your kitchen aid and then add it to the mix.
Bake at 160°C for ca. 20 minutes.
Cool down in the fridge.
Enjoy!

