

## Vegan Chocolate Brownies

From: Katrina  
Makes: 15

Prep Time: 10min  
Cook Time: 30min

### Ingredients

- 3 spotted/black bananas peeled
- 1 tin black beans with their juice
- 6 Medjool dates minus their stones
- 125g cacao powder
- 60g buckwheat flour
- 2 level teaspoons baking powder
- 50 ml organic coconut oil
- 50 ml almond milk
- 1 tspn natural vanilla extract
- 1/2 tspn salt
- Large handful of pecans and walnuts

### Notes

- Topping choices
- Chopped pistachios and salt flakes
- Pecans or walnuts
- Edible flowers/petals.
- Check RHS website for their list of edible flowers.



### Instructions

- 1:** Preheat the oven to 180C and line a 23cm brownie tray with baking parchment
- 2:** Put everything except the handful of nuts, into a food processor and process until very smooth, scraping down the sides as you go. Give the handful of nuts a quick rough chop, then add to the processor and pulse till they are smaller but still chunky.
- 3:** Scrape into the brownie tray and smooth the surface, sprinkle over the pistachio salt combo if using and put into oven for approx 30 minutes. They will be fudgy when cooked but a skewer should come out clean. Cool completely before cutting.
- 4:** Use dandelion petals, violas and pansies as the edible flowers.