



Vegan Brownie

Setup = approx. 10 min; Process = appr25 min.; Cleanup about 5 min.

Total Time: 40 min.

Preheat oven to 350°

Line the bottoms only of two (@) 9 x 13" pans with parchment

825 g All-Purpose Flour
210 g Cocoa
1200 g Brown Sugar
23 g Baking Soda
13 g Baking Powder
15 g Sea Salt

Sift together the dry ingredients

720 g Coffee, Liquid
720 g Soya Milk
330 g Vegetable Oil

Blend together the liquids. Combine the wet with the dry.

Mix well - 2 minutes on # 2. Scale 3 - 1.6 per pan.

Scale 1020 g per pan.

115 g Hazelnuts, Sliced
335 g Chocolate Chips

Mix together the nuts and chocolate immediately above.

Sprinkle 225 g evenly over the top of each pan..

Bake @ 350°F for 22, then rotate and bake 18 - 20 minutes and test.

Let cake cool.