

German Chocolate Brownies

Brownie Ingredients

4 TBSP ground flax
½ c water
½ c vegan butter (Myokos), browned
½ c white sugar
½ c brown sugar, packed
1 TBSP vanilla extract
1 c flour
1 c unsweetened cocoa powder
½ tsp salt
1 tsp baking powder
⅓ c chocolate chips



Coconut Pecan Topping

¼ c vegan butter (56 g)
½ c light brown sugar (100 g)
½ c coconut milk (120 ml)
1 TBSP potato starch / cornstarch
1 tsp vanilla extract
1 c coconut flakes / shredded coconut (50 g)
½ c pecans chopped (60 g)
¼ chocolate chips*

Instructions

1. Make the flax eggs by vigorously whisking ground flax and water in a small bowl for a minute or two. Set aside to thicken. Preheat oven to 365 degrees F and line an 8x8 baking dish with parchment paper.
2. Melt the vegan butter in a small pan over medium heat. Stir often until butter stops foaming and browned bits form on bottom pan, about 3-5 minutes. Remove from heat immediately and scrape browned bits from bottom of pan along with melted butter into a large mixing bowl with sugar.
3. Whisk the melted butter and sugars together. Add the flax eggs and vanilla, whisk until evenly combined.
4. Over the same large bowl, sift in the flour, cocoa powder, baking powder and salt. Stir with a large wooden spoon until just combined. Do not overmix.
5. Fold in the chocolate chips and pour the batter into the prepared pan, smoothing out the top with a spoon or your hands.

6. Bake for 40 minutes. Brownies are done when toothpick inserted in the center comes out with a few dry crumbs.
7. While brownies are baking, **PREPARE COCONUT PECAN TOPPING**. Mix potato starch into the cold coconut milk and whisk so that it's well mixed in. Add the vegan butter to a saucepan and let it melt before adding the brown sugar and coconut milk/potato starch mix. Stir constantly until the mixture boils and starts to thicken, then remove it from the heat and add in the vanilla, coconut and chopped pecans. Set aside to cool completely before using.
8. Remove brownies from the oven when finished and allow to cool completely in the pan before topping with coconut pecan mixture.
9. Melt ¼ c chocolate chips and drizzle over topped brownies for a finishing touch.