

BRYANNA'S VEGAN ALMOND-CHAI BROWNIES (WHOLE GRAIN, SF, can be GF)

Servings: 20 Yield: 20 brownies

These were inspired by a recipe in Cooking Light magazine. They aren't dark brownies-- if they were too dark, the chai spices would get lost in the chocolate! *They are delicious served with the Ginger Gelato (recipe below)!*

GLUTEN-FREE NOTE: I think this recipe would work well, maybe even better, with a gluten-free flour mix ([one brand](#), and [here's another](#)).

1/4 cup So Delicious Coconut Milk Beverage, original or almond milk (Almond Breeze, Silk, Pacific or homemade)

2 chai tea bags (*I used rooibos chai teabags*)

1/4 cup (1 1/2 oz.) organic, dairy-free semisweet chocolate chips or chopped chocolate

1/4 cup vegan butter (see my [palm oil-free Buttah](#)) or 3 tablespoons oil

1/2 cup water

2 tablespoons flaxseeds

Dry Mix:

1 tablespoon Ener-G or Orgran egg replacer powder

1 1/2 cups whole wheat pastry flour or GF flour mix (see links above)

1 cup organic unbleached sugar

1/2 cup unsweetened organic cocoa (I use fair trade Camino brand)

1/3 cup packed brown sugar

1 teaspoon baking powder

1/2 teaspoon salt

Additional:

1/2 cup lightly toasted slivered almonds

Preheat oven to 350°F. Oil or spray a 9-inch square baking pan and line the bottom with baking parchment, cut to fit.

Heat the milk in a very small saucepan (like a little butter melter) OR microwave in a heat-proof measuring cup at 50% power just to boiling.

Remove from heat. Add the tea bags, pressing down into the milk. Cover and let stand 15 minutes. Strain milk mixture through a tea-strainer into a measuring cup, pressing the teabags with the back of a spoon. If it doesn't measure 1/4 cup, add more milk until it does.

Pour into a medium microwave-safe bowl. Add the chocolate and Earth Balance or oil to milk/chai mixture. Microwave at high power for 20 seconds or until the chocolate is melted. Stir or whisk until smooth. Cool slightly.

In a blender, combine the water and flaxseeds at high speed until the mixture is "gloppy" like egg whites and you can only see flecks of flaxseed. Add the egg replacer powder and blend until it thickens a bit. Scoop this into the chocolate mixture with a spatula. Fold it into the chocolate mixture until it is well-mixed, but fluffy.

Combine the Dry Mix ingredients together with a whisk in a medium bowl. Add the Dry Mix to the chocolate/flaxseed mixture, along with the toasted almonds, stirring just until combined. It will be thick.

Spread evenly into the prepared pan-- I had to use wet fingers to spread it out. Bake for 30 minutes. Cool 10 minutes in the pan on a rack. Cut into 20 pieces, and loosen the edges. Cool before eating. Remove from the pan to a serving plate. Keep covered after they cool.

Nutrition Facts

Nutrition (per brownie): 140.1 calories; 29% calories from fat; 4.9g total fat; 0.0mg cholesterol; 76.7mg sodium; 134.0mg potassium; 24.1g carbohydrates; 2.5g fiber; 13.8g sugar; 21.5g net carbs; 2.5g protein; 2.7 points.