

Vegan Chocolate Brownies

170g/6oz self-raising flour
1 pinch salt
2 tbsp cocoa powder
170g/6oz vegan caster sugar
5 tbsp sunflower oil, plus extra for greasing
230ml/8fl oz sweetened soya milk
1 tsp vanilla extract

Method

1. Pre-heat the oven to 180C/Gas 4.
2. Grease and line a brownie tin with baking parchment paper
3. In a bowl sift together the flour, salt, cocoa powder and sugar.
4. Add the oil, soya milk and vanilla extract, and mix carefully together until completely mixed.
5. Pour into the tin, and bake for about 25 minutes, until the brownies spring back when gently pressed.
6. Leave to cool for five minutes, then turn out onto a wire rack.

