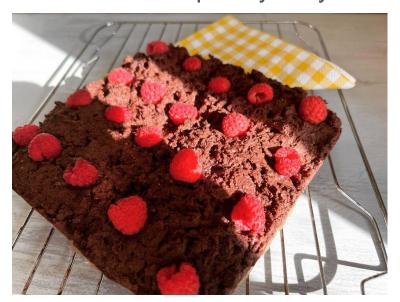
Cocoa and Raspberry Traybake



Ingredients (makes 8):

- · 2 tablespoons flaxseed
- 200g plain flour
- 1 teaspoon baking powder
- 100g dairy-free dark chocolate
- 50g cocoa powder
- 1 teaspoon instant coffee
- Salt
- 200g raw cane sugar
- 70ml olive oil
- 30ml dairy-free butter
- Fresh raspberries

Make:

- 1. Heat your oven to 180oC
- 2. Grease and line an 8-inch square cake tine with baking paper.
- 3. In a separate bowl, add 5 tablespoons cold water to the flaxseeds, stir well and leave to one side
- 4. Heat the chocolate gently until melted (bain-marie or microwave)
- 5. In a mixing bowl, beat the spread and sugar together until well mixed
- 6. Add all the remaining ingredients and mix but take care not to over-stir. At this stage add an additional 100ml of boiling water to the mixture if it is a little dry.
- 7. Pour the mixture into the cake tin and arrange the fresh raspberries on top.
- 8. Bake for 20 minutes. The mixture should be just set after this time and likely still a little gooey in the centre
- 9. Take the cake tin from the oven and cool for 10 minutes before removing the brownie mixture from tin and cutting into even squares.

