

# 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.

