

Avocado Chocolate Brownies



Ingredients (makes 8):

- 1-2 ripe medium avocados
- 60g cocoa powder
- ½ teaspoon sea salt
- 150g light brown unrefined cane sugar
- 1 teaspoon cornflour (mixed with a little water)
- 1 teaspoon baking powder
- 1 teaspoon vanilla extract
- 150g flour
- 75ml olive oil
- 100ml plant-based milk
- 100ml maple syrup
- 100g dark chocolate chips to add to top of brownies

Make:

1. Pre-heat oven to 180°C and line an 8-inch baking tin with parchment paper.
2. Add all ingredients except the flour to a food processor and blend until smooth
3. Transfer the mixture to a bowl and stir in the flour
4. Pour the batter into the lined baking tin and smooth out
5. Add the chocolate chips to the top
6. Bake in the oven for 20 minutes
7. Allow to cool before cutting into portions

