



# Chocolate Espresso Brownies

## INGREDIENTS

- 1 1/2 cups granulated sugar
- 3/4 cup unsweetened apple sauce
- 2 Tbsp water
- 2 tsp ground flaxseed
- 1/2 cup water
- 2 tsp vanilla extract
- 1 1/3 cup unbleached all-purpose flour
- 3/4 cup unsweetened cocoa + espresso mix
- 3/4 tsp baking powder
- 1/4 tsp salt
- 1 cup nondairy semisweet chocolate chips
- 1/4 - 1/2 cup chopped walnuts (optional)

**PREP TIME: 20 MIN**  
**COOK TIME: 40MINS**

## DIRECTIONS

**Preheat oven to 350 °F. Grease an 8 x 8 inch glass baking dish with oil (avocado or canola oil).**

**In a small mixing bowl, combine sugar, applesauce, and 2 Tbsp water together. In a separate bowl, combine 1/2 cup water and ground flaxseed.**

**Add flaxseed mixture, along with vanilla extract, to the applesauce mixture and stir together.**

**In a medium size mixing bowl, combine the flour, cocoa espresso mix, baking powder, and salt. Mix with a fork to combine and then sift into the applesauce mixture. Add in the chocolate chips and stir to combine.**

**Pour into the baking dish. If using, sprinkle walnuts over the top of the brownie mixture. Alternatively, use a little extra and mix them in before pouring into the baking dish.**

**Bake at 350°F for 40 minutes (let go for addition 3-4 minutes if you prefer a less moist brownie).**

**Remove and place baking dish on cooling rack. Allow to cool before cutting.**