

# Fudgy Gluten-Free Brownies

Source: Dustin Harder of [VeganRoadie.com](http://VeganRoadie.com)

## About the Recipe

**287 Calories • 2 g Protein • 3 g Fiber**

**Dessert**

## Ingredients

***Makes 16 Servings***

- 2 tablespoons (30 mL) water
- 1 tablespoon (7 g) flax meal
- 2 cups (250 g) 1-to-1 gluten-free baking flour
- 1 1/2 cups (300 g) organic cane sugar
- 3/4 cup (65 g) unsweetened cocoa powder
- 1 teaspoon baking soda
- 1 teaspoon sea salt
- 3/4 cup (175 mL) canola oil
- 3/4 cup (175 mL) unsweetened plain oat milk
- 1 tablespoon (15 mL) vanilla extract
- 1 cup (175 g) vegan mini chocolate chips

## Directions

1. Preheat the oven to 350 F. Line a 9-by-13-inch baking dish with parchment paper and lightly grease the sides of the baking dish, if desired.
2. Add the water and flax in a small bowl and whisk to combine. Set aside for 5 minutes, until thick.
3. In a large bowl, whisk together the flour, sugar, cocoa powder, baking soda, and salt until combined.
4. Add the oil, milk, and vanilla and mix with a spatula until a batter forms. Fold in the mini chips.

5. Transfer to the prepared baking dish and bake for 35-40 minutes until the top is dry.
6. Let cool completely and cut into 16 squares.

## Nutrition Facts

*Per serving:*

**Calories:** 287

**Fat:** 15 g

**Saturated Fat:** 3.0 g

**% Calories From Fat:** 44%

**Cholesterol:** 0 mg

**Protein:** 2 g

**Carbohydrate:** 41 g

**Sugar:** 25 g

**Fiber:** 3 g

**Sodium:** 232 mg

**Calcium:** 21 mg

**Iron:** 1 mg

**Vitamin C:** 0 mg

**Beta-Carotene:** 0 mcg

**Vitamin E:** 2 mg