

Hatty's Vegan Brondies

(Why choose between a brownie and a blondie when you could have both?!)

Ingredients:

210g light brown sugar

135g culinary odourless coconut oil* (room temperature)

1tsp vanilla extract

225g plain flour

$\frac{3}{4}$ tsp baking powder

Pinch salt

80ml + 1tbsp dairy-free milk (I use oat milk)

15g/1tbsp cocoa powder

200g vegan chocolate chips/buttons + extra for decorating

Method:

1. Preheat the oven to 180°C**
2. Line a 8x8" square metal cake tin with greaseproof paper.
3. In a large bowl, cream together the sugar, coconut oil and vanilla extract until smooth and creamy. It will get a bit lighter in colour.
4. Add flour, baking powder and salt, stir to combine.
5. Add 80ml dairy-free milk, stir to combine.
6. Divide the mixture in half in separate bowls. You can do this approximately.
7. Into half the mixture, fold in 100g of chocolate chips.
8. Into the other half of the mixture, add the cocoa powder and 1tbsp non-dairy milk and 100g chocolate chips. Stir together so the mixture resembles the other half in texture. You may need to add a little more milk, but try not to over-mix.
9. Dollop alternating spoonfuls of the brownie and blondie mixture into the lined cake tin and use a knife or skewer to marble the two together then smooth out the top.
10. Bake for 30 minutes until golden and the mixture doesn't wobble any more if you gently shake the tin.
11. As soon as the brondie is cooked, sprinkle the remaining chocolate chips over the surface along with a pinch of sea salt if desired.

12. Cool completely before removing from the tray and slicing. Ideally chill the brondies in the fridge for a few hours or over-night if you can wait that long!

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This recipe

Thanks to



Picture taken from "A Vegan's Visit's website and contains raspberries.