

Yummy Vegan Chocolate Brownies



Ingredients

125 ml olive oil, 300g caster sugar, 2tsp vanilla essence, 250g plain flour, 40g cocoa powder, 1&1/2 tsp bicarbonate of soda, 250g grated courgettes, 60g chopped walnuts

Preparation

1. Preheat oven to 180 Celsius. Grease with olive oil and flour a 22x33cm baking tray.
2. In a large bowl, mix together oil, sugar and vanilla until well blended.
3. Combine flour, cocoa powder, bicarbonate and salt. Stir into sugar mixture.
4. Fold in courgette and walnuts. Spread evenly in prepared tin.
5. Bake for 20-25 minutes until brownies spring back when gently prodded. Allow to cool before cutting in squares.

For squidgier results take them out just before the look done and remove from the tin as they carry on cooking in it and come out more cake than fudgy. If too dry use a little more olive oil.

Serving suggestion.

Eaten with a few strawberries and natural soy yoghurt makes a tastebud tingly good dessert.

Makes 16 squares