

Vegan Brownies

Ingredients

2 cups water
1 teaspoon-tablespoon salt
2 cups oat flour / oatmeal put through a blender
2/3 cup unsweetened cocoa powder
1 cup chick pea milk*
½ cup black strap molasses
1 cup agave nectar**
A bit of olive oil

Guidance toward Creation

Please preheat an oven to 450 Fahrenheit.

Please place water into a bowl or measuring cup with a capacity exceeding 6 cups.

Please then add salt to this water & stir.

Please then slowly add oat flour & cocoa, preferably stirring as you do.

Then please let such sit for a few moments while oat flour & cocoa absorbs water.

Then please stir again to even out batter even more.

Now please stir in black strap molasses & agave nectar. This completes the batter.

Then please olive oil a 9"x13"x2" baking pan, or at least one of similar dimension, & pour the batter into such. Then please place that pan into the preheated oven.

Please permit such to bake at 450 degrees Fahrenheit for one hour. Then please remove the pan from the oven so that the newly baked brownies may cool, then to be divided & served.

Notes:

This recipe should produce vegan brownies which have a bit of a different texture & consistence than is perchance typical of brownies.

A recipe for chick-pea milk may be found at:

http://www.traumjaeger.com/personal/Haeussinger/Recipes/Chick-Pea_Milk/

***Dehydrated cane juice, such as Sucanat (R)?, may be used in place of or mixed with agave nectar.*