

Goosey Vegan Brownies

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2 cups unbleached all-purpose flour

2 cups sugar

3/4 cup unsweetened cocoa powder

1 teaspoon baking powder

1 teaspoon salt

1 cup water

1/2 cup vegetable oil

1/2 cup applesauce

2 TB instant coffee granules (cut to 1 TB if you don't appreciate the taste of coffee)

1 teaspoon vanilla extract

1 cup vegan chocolate chips

Preheat oven to 350 degrees. Grease your brownie pan and set aside. Dissolve the coffee granules in the water. In a large bowl, combine the flour, sugar, cocoa powder, baking powder and salt. Add the oil, applesauce, water/coffee and vanilla and mix to combine. Fold in the chocolate chips. Bake for 20-25 minutes or until the top is no longer shiny.