



Magic! Brownies with Ganache Icing

INGREDIENTS

Magic! Vegan Brownies

- 2 flax eggs (2 tbsp ground organic flax seed and 4 tbsp water)
- 1 bar Dr. Bronner's Salted Whole Almonds Magic All-One Chocolate
- $\frac{3}{4}$ cup organic coconut sugar
- $\frac{1}{2}$ cup Dr. Bronner's Regenerative Organic Certified™ Virgin Coconut Oil
- $\frac{1}{4}$ cup water
- 1 tsp organic vanilla extract
- $\frac{3}{4}$ cup organic cacao powder
- 1 cup superfine organic almond flour
- $\frac{1}{2}$ tsp sea salt
- $\frac{1}{4}$ tsp baking soda

Magic! Vegan Ganache

- $\frac{1}{2}$ cup organic coconut cream
- 1 bar of Dr. Bronner's Salted Dark Magic All-One Chocolate

INSTRUCTIONS

1. Mix ground flax seeds with water and set aside. Mixture will thicken in 10 minutes.
2. Chop one Salted Whole Almonds Magic All-One Chocolate bar into small chunks, being sure to chop each almond into small pieces, and set aside.
3. Using wire whisk, mix cacao powder, almond flour, sea salt and baking soda in a separate large bowl. Break up lumps until a well-blended mixture forms.
4. In a separate bowl, use wire whisk to blend coconut sugar, flax eggs, coconut oil, water, and vanilla until creamy.
5. Stir together wet ingredients into flour mixture until smooth.
6. Add chopped chocolate. Mix until well incorporated.
7. Pour ingredients into a parchment-lined 8 x 8 pan. Bake in oven at 325 degrees for 35-45 minutes, depending on desired doneness.
8. Cool completely before icing. You can speed up process by placing in freezer for about 20 minutes.
9. While the brownies are cooling, prepare ganache. Chop Magic All-One Chocolate Salted Dark bar very finely and set aside.
10. Heat coconut cream until hot and steamy, but not boiling.
11. Pour over chocolate. Let sit for 1 minute then stir using a wire whisk. The ganache should be slightly warm by the time the brownies have cooled.
12. Pour over brownies making sure to cover brownies completely.
13. Place in refrigerator until ganache has set.
14. Cut brownies into desired sizes. Brownies can be warmed or served at room temperature.