

# S'mores Brownies

## INGREDIENTS

1 tablespoon ground flax + 3 tablespoons warm water  
1 cup sugar  
1/2 cup unsweetened almond milk  
1/2 cup vegetable oil  
1 teaspoon vanilla  
1 cup all purpose flour  
1/3 cup cocoa powder  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
1/2 cup chocolate chunks  
1/2 cup vegan marshmallows

## DIRECTIONS

Preheat the oven to 350°F. Grease or line an 8x8 inch baking dish.

In a small bowl whisk together the ground flax and warm water. Set it aside to gelatinize.

In a medium mixing bowl, whisk together the sugar, unsweetened almond milk, vegetable oil and vanilla. Add in the flax mixture and stir well to combine.

In a separate large mixing bowl combine the flour, cocoa powder, baking powder and salt. Make a well in the center and pour in the wet ingredient mixture. Whisk together until a smooth batter forms. Fold in the chocolate chunks and marshmallows and pour the mixture into the prepared baking dish.

Bake for 20-30 minutes, until an inserted toothpick comes out clean. Let cool completely before slicing. Enjoy!

## NOTES

Makes 12 brownies.

For even fudgier brownies, fridge the cooled brownies at least 2 hours before cutting into them.

