

Cosmic Brownies

(Vegan)



Ingredients

- 2 Tbsp ground flax
- 1 cup sugar
- 1/3 cup cocoa powder
- 1 cup flour
- ¼ tsp salt
- ¼ tsp baking powder
- ½ cup melted vegan butter
- 1 tsp vanilla
- ¼ cup vegan chocolate chips
- 2 Tbsp nondairy milk
- Rainbow chip sprinkles

Utensils

- 8 x 8 baking dish
- Parchment paper
- Measuring cups and spoons
- Whisk
- Spatula
- Mixing bowl
- Oven mitt



Recipe Instructions

Step 1: Preheat and Prep

Preheat oven to 350°

Combine ground flax with 6 Tbsp warm water and mix to combine. Set aside to thicken. This mixture is your vegan egg replacement.

Step 2: Dry Ingredients

Whisk together sugar, cocoa powder, flour, salt, and baking powder in a large mixing bowl.

Step 3: Wet Ingredients

Add melted butter, vanilla, and thickened flaxseed mixture.

Mix until combined. This batter will be very thick!

Step 4: Bake

Line baking dish with parchment paper.

Spread batter into the baking dish.

Bake at 350° for 35 minutes.

Step 5: Glaze

Let brownies cool completely.

Combine chocolate chips and milk in a bowl and microwave in 15 second intervals until melted.

Pour mixture over brownies and spread evenly.

Step 6: Finish and Enjoy!

Sprinkle the rainbow chip sprinkles on top of the glaze.

Place in the fridge to let the glaze set.

Enjoy!



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Kitchen Safety Tips:

Always use an oven mitt!