

Salted Dark Chocolate Blackberry Vegan Brownies

Ingredients

- 2 TBSP. ground flax (+ 6 TBSP. water)
- 1 stick (1/2 cup) vegan butter, melted
- 1 cup flour
- ½ cup sugar
- ½ cup cocoa powder
- 1 tsp. baking powder
- ½ tsp. salt (plus more, for sprinkling)
- 2 TBSP. water
- 1.75 oz. dark chocolate, chopped roughly (about 1/3 cup)
- 36 blackberries

Steps

1. Combine the flax and 6 TBSP. water together in a small bowl, and allow to sit for at least 5 minutes. Preheat the oven to 350°F (175°C). Grease 12 muffin tins and set aside.
2. Combine the melted butter with the flax, flour, sugar, cocoa powder, baking powder, salt and additional water. Stir until combined, before adding the chocolate chunks and folding in.
3. Distribute the batter evenly between the 12 muffin tins (about one heaping tablespoon in each tin). Take 3 blackberries and press them into the center of each of the brownies to be. Finally sprinkle a small pinch of salt on the top of each- you won't need a lot.
4. Place in the preheated oven and bake for 25 minutes. Remove from the oven, and allow to cool in the tin before eating.

