

Swamp Creature Lemon Matcha Brownies

Ingredients

- 2 tbsp. flax meal
- ¼ cup vegan butter, divided, softened
- 1 ½ cups granulated sugar, divided
- 1 large lemon
- 1 tsp. vanilla extract
- 2 cups all-purpose flour, divided
- ¼ tsp. salt
- ¼ cup unsweetened desiccated coconut
- 1 tbsp. matcha powder
- Sugar eyeballs ([like these](#))

Steps

1. Add the flax meal to a small bowl with 5 tbsp. water. Mix together, and set aside so that it thickens, for 5-10 minutes. Preheat the oven to 350°F (175°C). Grease an 11x7 inch glass baking pan and line with parchment paper for easy removal later.
2. Place ½ cup vegan butter in a large mixing bowl, along with 1 cup granulated sugar. Whip together with a silicon spatula or wooden spoon. Next add the hydrated flax meal, the zest and juice of the lemon, and the vanilla extract. Mix to combine. Add 1 ½ cups flour and the salt, and mix again, stopping once all the flour is incorporated. Transfer the batter to the prepared pan, and use a silicone spatula to spread the batter into a smooth, even layer.
3. Using that same mixing bowl (or a new one, if you like doing dishes), combine ½ cup granulated sugar, ½ cup all-purpose flour, ¼ cup vegan butter, desiccated coconut, and matcha powder. Mix well, using your hands to combine the ingredients well, until they're nice and crumbly and your hands are green. Crumble the topping into an even layer over the lemon batter. Transfer the pan to the oven, and cook for about 30 minutes. You want the topping to be dry and crumbly, and the lemon layer to be moist but not wet.
4. Take the pan out of the oven. Let it cool for about 10 minutes before using the parchment paper to help lift the lemon brownies out of the pan. Let them cool, and then slice them into rectangular servings. Add two eyeballs (or 1 or 3 if you prefer!) to each brownie. You could use a simple glaze to “glue” the eyes to the brownies, but I just plopped mine on top. And that's it- enjoy!

