

Vegan & Gluten Free Pumpkin Brownies



Fudgy, Moist, & Delicious !

RECIPES ARE CURATED BY JOHNSON
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Vegan, GF
Pumpkin Brownies

PREP TIME: 10 MIN

COOK TIME: 20

SERVINGS: 12 Brownies

Ingredients

1 cup smooth peanut or almond butter

1 Cup pumpkin puree

4 Vegan "eggs" : Total of 4 tablespoons of ground flaxseed 3/4 cup
of water. Mix and let sit for 5 minutes.

2 teaspoons vanilla extract

1/4 teaspoon salt

2 teaspoons baking soda

3/4 cup coconut sugar

4 tablespoons ground cinnamon

4 tablespoons coconut flour

Dark chocolate (optional)

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Directions

1. Preheat the oven to 350 degrees
2. In a bowl whisk together the wet ingredients: nut butter, pumpkin puree, vegan eggs, and vanilla.
3. In a separate bowl whisk together the dry ingredients: sugar, cinnamon, and coconut.
4. Add the dry dry ingredients to the wet ingredients. Mix gently. Optional, fold in Add dark chocolate chips/ chunks.
5. Pour into a baking tray lined with parchment paper.
6. Bake for 20 minutes.
7. Let the brownies cool completely before cutting.
8. Cue, serve, and enjoy!