

Chewy Chocolate Brownies

Ingredients

- 1 cup** oat or spelt flour
- 1/2 cup** unsweetened cocoa powder
- 1 1/2 tsp** baking powder
- 1/4 tsp** salt
- 1 cup** sucinate or 3/4 cup maple syrup
- 1/2 cup** applesauce
- 1/3 cup** grape seed or melted coconut oil
- 1/2 cup** vanilla Ryza rice milk
- 1 1/2 tsp** vanilla extract
- 1/3 cup** dark chocolate

Directions

1. Preheat oven to 350F. Oil and 8x8 baking pan.
2. Add flour, cocoa, baking powder, salt into large bowl and whisk together.
3. In a separate bowl, mix sucinate, applesauce and oil. Add rice milk and vanilla, blend well.
4. Add wet ingredients to dry and mix together with a spatula. Stir in the chips
5. Bake for 25 minutes. Let cool completely before cutting.
6. Place chocolate in mixing bowl.
7. Bring rice milk to a boil and pour over chocolate stirring vigorously until chocolate melts.
8. Let ganache cool to room temperature. beat with an electric mixer for several minutes, until it becomes lighter and thicker
9. Chill ganache in refrigerator until it acquires a thick spreadable consistency.

