

# Fudgy Rhubarb Brownies

**Prep time**

10 mins

**Cook time**

30 mins

**Total time**

40 mins

Serves: 16

**Ingredients**

- $\frac{3}{4}$  cup all purpose flour
- $\frac{1}{3}$  cup cocoa powder
- 2 tablespoons ground flax seed
- $\frac{1}{2}$  teaspoon baking powder
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{3}$  cup sugar
- $\frac{1}{4}$  cup maple syrup
- $\frac{1}{2}$  cup vegetable oil
- $\frac{1}{3}$  cup non-dairy milk
- 1 teaspoon vanilla
- 1 cup rhubarb, cut in small pieces
- $\frac{1}{3}$  cup vegan chocolate chips

**Instructions**

1. Preheat the oven to 190C/170 fan. Line an 8x8 square pan with parchment paper or foil or spray pan lightly with oil.
2. In a large bowl, mix the flour, cocoa powder, flax seed, baking powder, and salt.
3. In a separate bowl, mix the sugar, maple syrup, oil, non-dairy milk, and vanilla.
4. Add the wet ingredients to the dry and mix until all combined.
5. Stir in the rhubarb and chocolate chips. Batter will be thick.
6. Pour into prepared pan and bake for 25-30 minutes or until a toothpick inserted in the centre comes out almost clean. It is always better to under bake brownies than to over bake them; they
7. Let cool completely in pan, then cut into squares to serve.

<https://www.thelazyveganbaker.com/2015/05/28/fudgy-rhubarb-brownies/>