

## Vegan Chocolate Brownie

### Ingredients

- 250 grams dark chocolate 70% minimum
- 100 grams vegan butter or margarine
- 150 grams sugar
- 120 grams aquafaba the water from a can of chickpeas
- 150 grams all-purpose flour

### Instructions

- Preheat the oven to 350F or 180C. Line your springform cake pan 9 inch with parchment paper and set it aside.
- In a bowl, melt the chocolate and the butter together. You can use a double-boiler or a microwave, on melt cycle.
- In a separate bowl, add the water from a can of chickpeas (aquafaba) and the sugar. Mix with a mixer using the whisk attachment for 5 minutes till you get a foamy, thick liquid meringue.
- Add the melted chocolate to the bowl with the aquafaba sugar mixture. Mix with by hand with a whisk for 1 minute to incorporate the chocolate.
- Add the flour to the mix, sifting it first for best results. Mix by hand using a whisk for another minute till the flour is fully incorporated.

Important: do not over-mix

- Transfer the batter into the springform pan and bake in the oven for 30 minutes at 350F or 180C.
- Let cool down for 10 minutes before opening your springform pan. Then serve either warm or at room temperature.