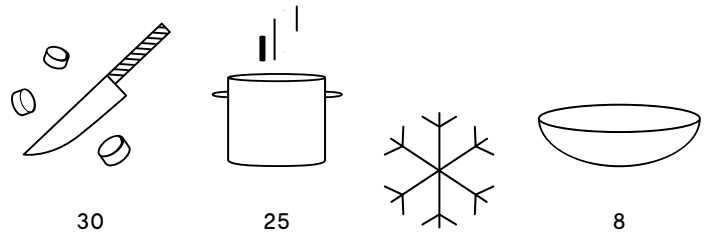




## Vegan Almond Butter Brownies

Try IG's [@theplantifulbrunette's](https://www.instagram.com/theplantifulbrunette) Almond Butter Brownies for a yummy yet protein-rich treat -suberb!



### Ingredients

Brownies:

22g Chia Seeds

90ml Water

45g The Groovy Food Company Organic Virgin Coconut Oil

60g Almond Butter

100g The Groovy Food Company Coconut Sugar

250ml Oat Milk

30g The Groovy Food Company Organic Coconut Flour

25g Ground Almonds

33g Cacao Powder

Icing:

2 Tbsp The Groovy Food Company Organic Coconut Oil

2 Tbsp Almond Butter (plus extra to top)

1 Tbsp Cacao Powder

1 Tbsp Maple Syrup

### Directions

1. Preheat your oven to 180°C and grease your baking tin with coconut oil.
  2. Then place the chia seeds in a blender and blend for about 30 seconds to form a powder. Place the powder in a bowl and add the water then leave for around 5 minutes for the chia seeds to absorb the water.
  3. Place the almond butter, coconut oil (melted) and coconut sugar in a bowl and mix to combine.
  4. Then add the chia seed mixture and oat milk then mix again.
  5. Add the coconut flour, ground almonds and cacao powder and mix until everything is evenly combined.
  6. Pour the brownie batter into the prepared tin and bake for around 25 minutes or until you can poke a knife in the there is no more wet batter.
  7. While the brownie is cooking make the icing by mixing melted coconut oil, almond butter, maple syrup and cacao powder together.
- Once the brownie is cooled, pour the icing over the top and drizzle with almond butter. Then place in the fridge a few hours to set before you slice them.