



Vegan Blissful Brownies

Active Time: 10 minutes | **Total Time:** 30 minutes | **Serves:** 16

Nutrition Information Per Serving

130.1 calories, 12.05 g carbohydrate, 1.13 g fiber, 6.92 g NET carbs, 2 g protein, 10.25 g fat

Ingredients

- 1 package Wellness Bakeries Blissful Brownie Mix
- 2 Tbsp(s) Bob's Red Mill Egg Replacer
- 6 Tbsp(s) virgin coconut oil, melted
- 1 1/2 tsp(s) vanilla extract
- 1/4 cup(s) filtered water

Preparation

1. Preheat the oven to 350 F. Grease an 8x8 pan or line with unbleached parchment paper.
2. Add Blissful Brownies Mix to a blender or food processor and pulse to a uniform consistency. (This step is optional, but produces a chewier, fudgier brownie)
3. In a small bowl, combine 2 Tbsp. Egg Replacer with 4 Tbsp. water. Stir and let stand to thicken for 1 minute.
4. Add the Blissful Brownie Mix, egg replacer mixture, vanilla and melted coconut oil to a large bowl. Stir well with a wooden spoon or silicone spatula to form a smooth, glossy batter.
5. Transfer to the preheated oven and bake 21-23 minutes or just until edges begin to pull away from sides.

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