



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.

This free recipe cannot be redistributed without prior permission from MealGenius.com. If you have obtained this recipe from any source other than MealGenius.com please contact us.