Vegan Raspberry PBJ Brownies

80g Cocoa Powder 150g Plain Flour

230g Soft Brown Sugar ½ tsp Baking Powder Pinch of Salt 1 tbsp Peanut Butter 110ml oil 120ml water 4tsp peanut butter 4tsp raspberry jam Handful raspberries

1. Put the cocoa powder, flour, brown sugar, baking powder & salt into the food processor & mix until combined.

2. Add 1tbsp peanut butter and the oil and water & mix well, until all ingredients are combined.

3. Carefully divide the mixture between 2 greased & lined sandwich tins & spread out using a tablespoon. The mixture will be thick & sticky.

4. Spoon 4 tsp peanut butter and 4tsp jam on top of each brownie and swirl into the mixture. Scatter a few raspberries on top.

5. Bake at 160°C, for 20 minutes.



