

Cooking for Krishna

Episode Three – Vegan Brownies

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Ingredients:

- 2 cups unbleached all-purpose flour
- 2 cups white sugar
- 3/4 cup unsweetened carob powder (or cocoa powder)
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 cup water
- 1/4 cup vegetable oil
- 3/4 cup sweetened applesauce
- 1 teaspoon vanilla extract (alcohol-free)

Directions:

1. Preheat the oven to 350° F (175° C).
2. In a large bowl, mix dry ingredients: flour, sugar, carob or cocoa powder, baking powder and salt .
3. In a separate bowl, mix wet ingredients: water, vegetable oil, applesauce and vanilla extract.
4. Mix wet and dry ingredients until good consistency is reached.
5. Spread evenly in a 9x13 inch baking pan.
6. Bake for 25 to 30 minutes in the preheated oven, until the top is no longer shiny.
7. Let cool for at least 10 minutes before cutting into squares.
8. Frost as desired. Add chopped walnuts. (optional)
9. Offer to Krishna!
10. Enjoy!

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