

Vegan Blueberry Jam Brownies

with vegan truwhip!



Ingredients

Dry Ingredients:

- 3/4 cups of gluten free all purpose flour
- 1/2 cup of cocoa powder
- 1/2 teaspoon of baking soda
- 1/4 teaspoon of Himalayan salt
- 1/2 cup of non-dairy chocolate chips

Wet Ingredients:

- 2 flax eggs (2 tbsp ground flax + 6 tbsp of warm water)
- 3/4 cup of organic sugar
- 1/4 cup of coconut sugar
- 1/2 cup of vegan butter, melted
- 1 teaspoon of vanilla extract

Blueberry Layer

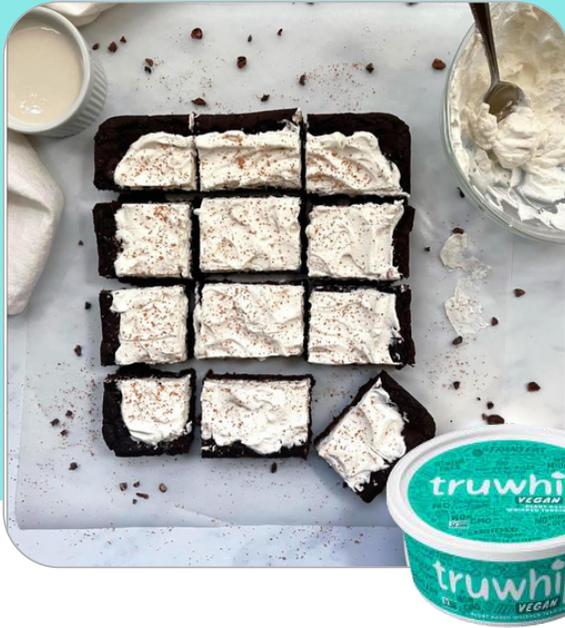
- No sugar added blueberry jam or jam of your choice
- Truwhip Vegan Whipped Topping
- 3 oz non-dairy chocolate bar (optional, for shavings)

Serves: 16

Ready: 50 min

Prep Time: 20 min

Cook Time: 32 min



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Directions

- Preheat oven to 350F
- In a small bowl, stir in the flax eggs and vanilla. Set aside to thicken.
- In a medium bowl, whisk together flour, cocoa powder, Himalayan salt, and baking soda.
- In a large bowl, stir the melted butter and both sugars together.
- Mix in the flax eggs and vanilla.
- Add each dry ingredients a little at a time, mixing well.
- Fold in the chocolate chips.
- Pour the brownie batter into an 8x8 pan that has been greased or lined with parchment paper.
- Bake for 28-32 minutes or until a toothpick inserted in the middle comes out clean.
- Remove from oven and allow to cool before removing from pan.
- Remove brownies from pan and add jam.
- Set aside for 15 minutes.
- Add truwhip on top and spread evenly.
- Shave chocolate bar evenly over the top.
- Slice and enjoy!

Serves: 16

Ready: 50 min

Prep Time: 20 min

Cook Time: 32 min