

ALICE FEVRONIA'S VEGAN OREO BROWNIES

THE BIG
MENTAL HEALTH
GET TOGETHER

Make it a delicious Get Together by baking these decadent vegan Oreo brownies from our friend Alice Fevronia, finalist on the 2019 Great British Bake Off

Ingredients

- › 150g vegan chocolate (most dark chocolate with a cocoa butter content above 54% is vegan but not necessarily branded as vegan, so check the ingredients!)
- › 200g self raising flour
- › 30g cocoa powder
- › 60g light brown sugar
- › 60g caster sugar
- › 60ml sunflower oil
- › 100ml plant milk
- › 1 tsp vanilla essence
- › 370g (1 tin) Vegan condensed milk
- › 1 pack (154g) of Oreos

Method

- › Pre-heat the oven to 160C (fan)
- › Melt the vegan chocolate in 30 second bursts in a microwave, or over a bain-marie, and leave to cool slightly.
- › In a bowl, mix together the two sugars, flour and cocoa powder so there are no lumps.
- › Add the oil, plant milk, vanilla essence and condensed milk.
- › Pour the chocolate in and mix thoroughly until fully combined. The mixture will be quite thick.
- › Reserve 9 Oreos to place on the top of the brownies, and break the rest into pieces. With a spatula, gently fold into the batter.
- › Transfer the batter to a lined (roughly 22cm) brownie tin and smooth it to the edges with the spatula.
- › Place the remaining Oreos on top, and bake for around 40-45 minutes, (baking time can depend on the size of your tin, so keep an eye on them - you do want to retain the gooey fudgy centre, so don't over bake it! I use a toothpick to check the brownies are not still wet inside)
- › Remove from the oven and leave to cool before cutting and serving!
- › Enjoy!

