

Choco-coffee brownies with peanut butter frosting

Requirements

A silicone loaf mould or a loaf tin, oven, food processor.

Ingredients

BROWNIE BATTER

- 2 tbsp groundnut oil
- ¼ cup coconut oil, melted
- ½ cup chickpeas
- ¾ cup powdered sugar
- ½ cup coffee, strong, black, room temp
- 1 tbsp light-coloured miso (shiro miso)
- ⅓ cup cocoa powder, unsweetened
- ½ cup plain flour
- ½ tsp baking soda

FROSTING

- ½ cup powdered sugar
- ½ cup peanut butter
- ¼ cup plant-based milk
- ¼ cup vegan margarine
- a pinch of fine (sea) salt
- ¼ tsp cardamom powder (optional)

Instructions

1. Preheat oven to 180°C (350°F).
2. Add the brownie batter ingredients to a food processor and blend until smooth.
3. Pour the batter into silicone loaf mould, bake for ~17 mins. Allow to cool at least 20 mins before flipping upside down onto a plate to demould. Wait until cooled completely before applying the frosting, or it will melt off.
4. Blend together the frosting ingredients (in a food processor or with electric beaters) and spread the frosting on all exposed sides of the baked brownie loaf using a spatula.

For best results, cool in the refrigerator at least an hour or two before slicing.
Good for about 6 slices.