



# Vegan Chocolate and Tahini Brownies

10'  
Hands on

30'  
Cook Time

4-6  
Portion(s)

1  
Difficulty



## Ingredients

- 100 g chocolate couverture
- 150 g all-purpose flour
- 1/2 teaspoon(s) baking powder
- 1/2 teaspoon(s) cinnamon
- 150 g orange juice
- orange zest
- 150 g tahini
- 150 g icing sugar
- 100 g chocolate couverture, chips
- 50 g brandy
- cocoa powder, for brushing
- sunflower oil, for sprinkling

## Διατροφικός πίνακας

Nutrition information per portion

567 Calories (kcal)	30.0 Total Fat (g)	10.0 Saturated Fat (g)	59.0 Total Carbs (g)
28%	43%	50%	23%
41.0 Sugars (g)	11.0 Protein (g)	6.0 Fibre (g)	0.16 Sodium (g)
46%	22%	24%	3%

## Method

- Preheat oven to 180\* (350°F) Fan.
- Fill a pot halfway with water and bring to a boil.
- Melt the dark chocolate couverture in a bain marie. This is easily done when you put the chocolate in a metal bowl and place it above the pot with the water. Make sure to lower the heat, so that the water is simmering. Mix the chocolate with a spatula until it melts.
- Add the tahini, cognac and orange juice, and mix to combine.
- In the meantime, in a separate bowl, combine the flour, baking powder, cinnamon, grated zest, and icing sugar. Mix well with a spatula and add the mixture with the chocolate.
- Line a 25x30 cm baking pan with parchment paper. Brush with some sunflower oil and dust with cocoa, so that the brownies don't stick to the pan.
- Pour the mixture into the pan and bake for 20 minutes.

## Tip

To make the perfect brownie DO NOT bake longer than necessary!!!