



Vegan peanut butter brownies

20'
Hands on

60''
Hands off

20'
Cook Time

12
Portion(s)

2
Difficulty



Method

- Preheat the oven to 180* C (350* F) set to fan.
- Place a glass or metallic bowl over a [pot](#) of simmering water on medium heat.
- Break up 100 g of dark chocolate couverture and add to the bowl.
- Stir until it melts completely and then, add the peanut butter.
- Stir just to combine and remove the bowl from the heat.
- Add the orange juice, the brandy or rum and the grated zest of 2 oranges.
- Stir until incorporated. Set the mixture aside for 15-20 minutes so it can cool.
- In a separate bowl combine the all-purpose flour, icing sugar, baking powder, ground cinnamon, and salt.
- Set it aside and [chop](#) 150 g of dark chocolate couverture into small pieces.
- Add them to the bowl and toss to coat.
- It is always important to coat the pieces of chocolate in flour before you add them to any wet batter or else they all will sink to the bottom of the pan.
- Combine the wet and dry ingredients.
- Stir until all of the ingredients are completely combined.
- Pour the mixture into a 20x30 cm [baking pan](#) that has been lined with parchment paper.
- Let the ends of the parchment hang over the sides of the pan to help you remove the brownie easily.
- Bake for 20-22 minutes.

For the ganache

- Place a small [saucepan](#) over high heat.
- Add the soy milk or almond milk, icing sugar, and vanilla extract.
- Let it come to a boil.
- Break up 150g of dark chocolate couverture into small pieces.
- As soon as the mixture comes to a boil remove from heat and add the chocolate.
- Set it aside for 1 minute until it emulsifies.
- Whisk to incorporate.
- Add the peanut butter and stir until completely combined.

To assemble

- When your brownie is ready, remove it from the oven and set it aside to cool.
- Pour the ganache over the brownie.
- Spread it and make it smooth over the surface with a spatula.
- Sprinkle with salted peanuts and set it aside at room temperature for 2 hours or refrigerate it for 1 an hour.
- Cut into pieces and serve.

Ingredients

- 100 g chocolate couverture
- 150 g [homemade peanut butter](#), or tahini
- 150 ml orange juice
- 50 ml rum, or brandy
- orange zest, of 2 oranges
- 150 g all-purpose flour
- 150 g icing sugar
- 1/2 teaspoon(s) baking powder
- 1/2 teaspoon(s) cinnamon, ground
- salt
- 150 g chocolate couverture
- 40 g peanuts, to serve

For the ganache

- 120 ml soy milk
- 50 g icing sugar
- 1 teaspoon(s) [vanilla extract](#)
- 150 g chocolate couverture
- 100 g [homemade peanut butter](#), or tahini

Διατροφικός πίνακας

Nutrition information per portion

473 Calories (kcal)	27.0 Total Fat (g)	11.0 Saturated Fat (g)	44.0 Total Carbs (g)
23%	39%	55%	17%
28.0 Sugars (g)	11.0 Protein (g)	4.3 Fibre (g)	0.33 Sodium (g)
31%	22%	17%	6%