

Vegan & Gluten-free Brownies

Serves 18-24

Hands-on Time 15 minutes (plus steeping)

Baking Time 35 minutes

Ingredients

- 2 teabags
- 250ml boiled water
- 200g pitted dates
- 200ml olive oil (plus extra for greasing)
- 200g light brown sugar
- 1 1/4 tsp vanilla extract
- 60g cocoa powder
- 90g ground almonds
- 10g cornflour
- 1 tsp instant coffee powder (fine)
- 1/2 tsp fine salt
- 200g pecans

Equipment

- Bowl
- Baking pan, deep-sided (25cm x 20cm)
- Baking parchment
- Food processor
- Spatula
- Wire rack

Method

1. Prepare the tea and dates

- Steep the teabags in boiling water for 5 minutes. Remove the teabags and add the dates. Let them soak for at least 1 hour.

2. Preheat the oven

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Grease the baking pan with olive oil and line with parchment.

3. Make the brownie batter

- Blend the soaked dates and 50ml of the tea in a food processor until smooth.
- Add the light brown sugar, 200ml olive oil, and vanilla extract. Blend until combined.
- Add the cocoa powder, ground almonds, cornflour, coffee powder, and salt. Blend again.
- Pulse in 100g pecans until chunky pieces remain.

4. Assemble and bake

- Transfer the batter to the lined pan and smooth the top.
- Sprinkle the remaining pecans over the batter, pressing them down lightly.
- Bake on the middle shelf for 35 minutes. If the pecans brown too quickly, cover with foil after 30 minutes.

5. Cool and serve

- Let the brownies cool in the pan for 15 minutes, then transfer to a wire rack to cool completely.
- Slice and enjoy!

Enjoy!