



# Flourless Mince Pie Brownies

## Ingredients

### Wet Ingredients

- 125ml almond milk
- 100g vegan dark chocolate
- 3 tbsp almond butter
- 2 tsp vanilla extract
- 1 tsp almond essence

### Dry Ingredients

- 50g coconut sugar
- 100g ground almonds
- 40g raw cacao powder
- 1 tsp baking powder
- $\frac{1}{2}$  tsp bicarbonate of soda
- Pinch of sea salt flakes
- 1 tsp allspice

### Additional

- 150g vegan mincemeat
- 4 tbsp dark chocolate chips
- Extra chocolate chips for topping



## Instructions

### Step 1

Preheat your oven to 180°C (fan) / 350°F / Gas Mark 4

### Step 2

Line a medium baking tray with parchment paper (base and sides).

### Step 3

Add all wet ingredients to a saucepan and gently heat while whisking until smooth and well combined.

### Step 4

In a large mixing bowl, stir together all the dry ingredients.

### Step 5

Pour the warm wet mixture into the bowl of dry ingredients and fold gently until just combined.

### Step 6

Add in the mincemeat and chocolate chips. Stir to distribute evenly.

### Step 7

Spoon the batter into the lined tray, pressing it into the corners.



**Step 8**

Sprinkle extra chocolate chips on top for a gooey finish.

**Step 9**

Bake for 25 minutes, then remove from the oven.

**Step 10**

Let the brownies cool completely in the tray for at least 1 hour to set.

**Step 11**

Slice into squares and store in an airtight container for up to 4 days.