

GHOST BROWNIES

THIS MONTH OUR SPECIAL
VEGAN COOKIE TREATS
ARE FOR MOMS – **NOT FOR DOGS**

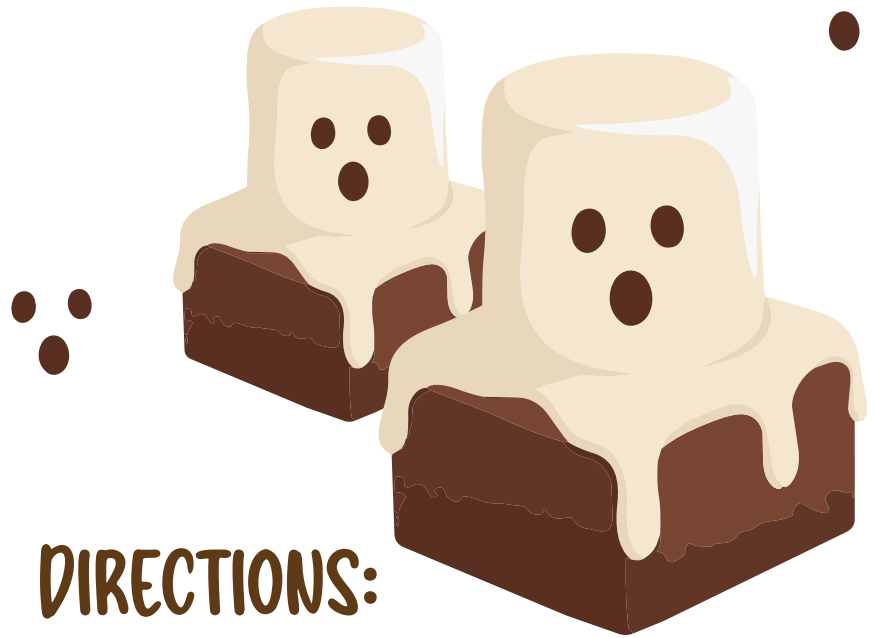


INGREDIENTS

- 1/2 CUP PEANUT OR ALMOND BUTTER
- 1/2 CUP BROWN SUGAR
- 1/4 CUP 100% PURE MAPLE SYRUP
- 1/2 CUP UNSWEETENED COCOA POWDER
- 1/2 CUP UNSWEETENED APPLESAUCE
- 1/4 CUP CANOLA OIL
- 1 TEASPOON PURE VANILLA EXTRACT
- 1/4 CUP OF OAT FLOUR
- 1 CUP VEGAN CHOCOLATE CHIPS
- 1 SMALL TUB VEGAN VANILLA ICING / FROSTING
- 1 BAG OF VEGAN MARSHMALLOWS
- 1 TUBE BLACK WRITING ICING

UTENSILS

- 8X8 GREASED BAKING DISH
- MEASURING CUP
- MEASURING SPOON
- MIXING BOWL & SPOON
- SPATULA



DIRECTIONS:

PREHEAT OVEN TO 325 DEGREES

IN THE MIXING BOWL ADD THE NUT BUTTER, BROWN SUGAR, MAPLE SYRUP AND CANOLA OIL AND MIX UNTIL IT IS WELL COMBINED. NEXT ADD THE COCOA POWDER AND MIX UNTIL MIXTURE IS SMOOTH. ADD THE APPLESAUCE AND VANILLA EXTRACT AND GENTLY MIX THEN SLOWLY ADD IN THE FLOUR AND MIX WELL. ADD IN THE CHOCOLATE CHIPS UNTIL ALL COMBINED.

USE THE SPATULA TO EMPTY THE MIXTURE INTO THE PREPARED BAKING DISH.

BAKE FOR APPROXIMATELY 30 –40 MINUTES OR UNTIL A TOOTHPICK COMES OUT CLEAN THEN REMOVE FROM THE OVEN AND LET COOL. WHILE THE BROWNIES COOL USE THE BLACK ICING TO DECORATE YOUR MARSHMALLOW GHOSTS WITH EYES AND OPEN MOUTHS.

FINALLY CUT THE BROWNIES INTO SQUARES AND SPREAD SOME OF THE FROSTING ON EACH BROWNIE THEN CAREFULLY PLACE A GHOST MARSHMALLOW ON TOP GENTLY PUSHING DOWN TO SECURE IT IN PLACE AND ENJOY!

TRICK OR TREAT!