



pace



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*by pace*

## MASALA CHAI BROWNIES (vegan)

### INGREDIENTS:

For 1 brownie tray (approx. 28 x 23 cm):

375 g	wheat flour
100 g	baking cocoa
1/4 tsp	baking soda
150 g	sugar
150 g	cane sugar
200 ml	strong chai (for this 300 ml boiling water with 2 tea bags of black tea e.g. Earl Grey, 2 tsp. ground ginger, 1 cinnamon stick, 2 peppercorns, 4 cardamom pods, 2 cloves and leave to infuse for 3 - 4 min)
280 ml	coconut milk (or oat, soy, almond or plant milk)
350 ml	sunflower oil
150-200 g	chocolate drops or chopped chocolate

### PREPARATION:

1. Preheat the oven to 165°C fan.
2. Mix all the dry ingredients. Mix all the liquid ingredients. Then combine the two.
3. Spread on the baking tray lined with baking paper and bake for approx. 28 minutes.

