



Chocolate Brownies (Eggless and Vegan)

This is amazing brownie recipe that is moist and will satisfy your sweet tooth. The rich chocolate flavor comes from the cocoa powder. The walnuts are an added bonus touch. The recipe makes 16 brownies.

A few tips for great results: This recipe calls for *silken* tofu. Do not use regular tofu. Some have substituted yogurt for the tofu and the results were not the same.

Ingredients:

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- 1/2 cup vegetable oil
- 1/2 cup cocoa powder
- 1 cup sugar
- 1/2 cup silken tofu
- 2 teaspoons vanilla extract
- 1/2 cup all-purpose flour (maida, plain flour)
- 1/4 teaspoon salt
- 1/2 teaspoon baking soda
- 1/4 cup chopped walnuts

Preparation steps:

Preheat the oven to 350 degree F/180c.

Stir and mix the tofu until it is smooth.

Mix the flour, salt and baking soda in a bowl. Set aside

In a separate bowl, add the oil, cocoa powder, and sugar. Blend well. Add the tofu and vanilla.

Add in the flour mixture. Mix well.

Fold in the walnuts, stirring gently.

Grease an 8X8 baking pan evenly. Pour in the brownie batter and place in the middle oven rack. Bake for 25-30 minutes.

Let the brownies cool to room temperature before cutting into squares.

Options:

For more chocolate flavor, replace the walnuts with chocolate chips

Slightly warm the brownies and serve with ice cream.

Bonus Items

If you want to watch the video again, click [here](#).

If you are looking for great Indian dessert recipe ideas, this is the Kindle book to check out. Just click [here](#)!

