

Vegan Snickers Brownie Sandwiches

O.M.G!



You'll also feel good knowing that they are:

- Gluten-free
- Wheat-free
- Dairy-free
- Yeast-free
- Rich in protein
- Nutritious & delicious
- Refined Sugar-free

You can adapt them to your taste if you don't like vegan you can swap the flax/water for real eggs and the vegan chocolate for regular chocolate but try to buy organic and palm oil-free if you can.

I started out intending to make a single brownie but after being cooked they turned out a bit too thin and thus the 'Brownie sandwich' was born! OMG!

What you'll need for brownie

- Organic black beans x 1 tin (health food shop)
- [Organic Raw Coconut oil](#) x 3 tbsp
- Raw Cacao 3/4 cup
- Himalayan salt 1/4 tsp
- Aluminium-free baking powder 1 1/2 tsp (health food shop)
- Vanilla bean paste from 1 pod
- Organic Rapadura sugar 1/2 cup
- Linseed meal 2 1/2 tsp
- Water 6 tbsp

For the filling

- Organic smooth/crunchy peanut butter 2 tbsp

- Peanut or macadamia nut oil 1 tbsp
- Organic Rapadura 1 tsp

For the ganache

- Vegan dark chocolate 100g (health food shop)
- [Organic Raw Coconut oil](#) 1-2 tbsp
- Organic Coconut cream 200ml

What to do

1. Pre-heat your oven to 180celsius
2. In a food processor, add the linseed meal and the 6 tablespoons of water and pulse a few times until combined.
3. Rinse the bean swell and strain then add to the processor along with the other brownie ingredients.
4. Melt the coconut oil if it's solidified and then add this to the processor and mix until well-combined.
5. Line a small slice tin with baking paper (use some coconut oil to make it stick if necessary).
6. Pour in your brownie mixture and even out and then pop in the oven for about 20-25 mins. Check it after 20 and if it needs a bit longer leave it in. It should be softish but not too soft (or firm).
7. Make your ganache by boiling some water in a small pot and popping a large glass pyrex jug/bowl over the hot water then chop up your chocolate and add it to the jug/bowl.
8. Add 1-2tbsp of the coconut oil and stir well until all the choccy has melted.
9. Using a whisk, slowly add your coconut cream while whisking quickly, it should start turning into a ganache. Allow to cool.
10. Make your filling by heating up the peanut/maca oil and add a few tbsp of peanut butter and mix it until it melts down. You may or may not need to add more oil? (keep in mind you don't want it too runny. I added water to mine but it went a strange consistency so maybe oil would be better?)
11. When brownies are cooked, take out and allow to cool. Once cool you can assemble them by cutting them into the size you want then spread a layer of the peanut butter on one layer then top with the other layer and then drizzle or spread the vegan ganache over the top.

Can eat right away or put them in the fridge and enjoy cold. For extra indulgence, enjoy them with a dollop of coconut ice cream!