

## **Dairy-Free Chocolate Chip Brownies**

### **Ingredients:**

1 cup all-purpose flour  
1/2 cup unsweetened cocoa powder  
1 cup granulated sugar  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
1/2 cup vegetable oil (such as canola or coconut oil)  
1/4 cup unsweetened applesauce  
2 teaspoons vanilla extract  
1/2 cup dairy-free chocolate chips

### **Instructions:**

Preheat your oven to 350°F (175°C). Grease or line an 8x8 inch baking pan with parchment paper.

In a mixing bowl, sift together the flour, cocoa powder, sugar, baking powder, and salt. Stir until well combined.

Add the vegetable oil, unsweetened applesauce, and vanilla extract to the dry ingredients. Mix until the batter is smooth and everything is well incorporated.

Fold in the dairy-free chocolate chips into the batter.

Pour the batter into the prepared baking pan and spread it evenly.

Bake in the preheated oven for about 20-25 minutes or until a toothpick inserted into the center comes out with a few moist crumbs (not wet batter).

Once baked, remove the brownies from the oven and allow them to cool in the pan for a bit before transferring them to a wire rack to cool completely.

Once cooled, cut the brownies into squares and serve!

