

ONE BITE

VEGAN MAGAZINE

*Celebrate! 4th of
July desserts*

*Win a 3 Month
Greedy Lama Food
Subscription Box*

Is Palm Oil Vegan?

Reviewed:
Vegan BBQ
Cookbook

Vegan Summer Picnic Recipes

4th of July Brownies

By Brita Britnell



Ingredients

- 1 cup of all purpose flour (can easily be made glutenfree by using gluten free flour mix)
- 1 cup of sugar
- 1/3 cup of cocoa powder
- 1/2 teaspoon of salt
- 1/2 teaspoon of baking powder



- 1/2 cup of water
- 1/2 cup of non dairy butter, melted
- 1 teaspoon of vanilla extract
- 1 cup of Coconut whipped cream)
- strawberries, washed and quartered
- blueberries, washed

Instructions

1. Pre-heat your oven to 350 degrees F and lightly grease or line a muffin pan.
2. In a large bowl, sift together the flour, sugar, cocoa, salt, and baking powder.
3. Make a well in the middle and pour in the water, butter, and vanilla extract.
4. Stir until the mixture is fully incorporated. If desired, you could mix in chocolate chips here to make them more chocolaty :)
5. Pour the batter evenly into the muffin tins. I filled 9 cups up half way but you could make them bigger or smaller if desired.
6. Bake for 18-25 minutes (depending on size and desired doneness). For more fudgy brownies, check for doneness at around 18 minutes. For more cupcake like brownies, cook for a bit longer.
7. While the brownies baked, I took this time to make the coconut whipped cream and cut up the strawberries.
8. Once done, take out of the oven and let cool completely before adding on the whipped cream.
9. Spoon on the whipped cream to each brownie. Optional: place the brownies in the freezer for 10 minutes to let the whipped cream harden and set.
10. Top with the strawberries and blueberries and ENJOY!!



About the author...

Brita is the writer, photographer, videographer, and chef behind Food With Feeling. She started the blog in 2013 thinking that it would be a lifestyle blog but as it turns out, taking pictures of food was what she seemed to like the most! She lives in Nashville with her husband, Stephen, sweet baby girl, Jemma, and 2 fluffy puppies, Lexi and Zorro. In the past couple of years, they've also added a cute orange kitten to the family as well as 5 backyard hens.

[Check out her website.](#)