

CACAO POWDER BEST RECIPES



NATURE'S HEART®



**PECAN BROWNIE COOKIE
DOUGH BARS**



SIMPLE VEGAN JAFFA FUDGE

PECAN BROWNIE COOKIE DOUGH BARS



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Ingredients

For the Cookie Dough:

- 120g runny tahini
- 2 tbsp coconut oil, melted
- 60ml (4 tbsp) maple syrup
- 100g oat flour
- 50g vegan vanilla protein powder
- 35g dark chocolate chips
- 35g pecans, chopped small
- A pinch of salt

For the Brownie:

- 2 tbsp ground chia seeds + 5 tbsp water
- 80g dark chocolate, chopped small
- 60ml (4 tbsp or 60g) coconut oil
- 20ml maple syrup
- 2 tbsp runny tahini
- 2 tbsp thick coconut yoghurt
- 70g oat flour
- 30g cacao powder
- 1 tsp cinnamon
- ¼ tsp ground cardamom
- ½ tsp bicarbonate of soda
- a pinch of salt

To Decorate:

- 20g chocolate chips
- 10g pecans, crushed
- flaky salt

Recipe by @nourishingamy



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makes 6 servings



5 minutes

Method

1. Preheat the oven to 160°F/180°C and line an 8-inch square tin with parchment. To make the cookie dough - stir together the tahini, coconut oil and syrup until smooth. Now stir in the oat flour and protein powder until sticky. Fold in the choc chips and pecans and set to one side.
2. To make the brownie - stir together the chia seeds and water to form a gel. Leave to one side. Melt the chocolate and coconut oil until smooth.
3. In a mixing bowl, whisk together the maple syrup, tahini, yoghurt and chia gel until smooth. Now whisk in the melted chocolate. Add in the oat flour, cacao powder, cinnamon, cardamom, bicarbonate of soda and salt and stir to a smooth, thick batter.
4. Divide the cookie dough into pieces and press half into the base of the tin (in pieces). Now pour over the brownie batter and smooth out. Top with the rest of the cookie dough.
5. Top with the chocolate chips and pecans and bake for 25-30 mins until firming on top. The edges will be cooked through but the middle will be fudgy and an inserted skewer will come out with specks of batter.
6. Cool for 20 minutes in the tin, then carefully lift out. Allow to cool for another 30 minutes and then carefully slice into 16 squares using a sharp, hot knife.
7. Sprinkle with flaky salt and enjoy warm or allow to cool fully. Store the brownies in a sealed container for 3-5 days in the fridge - although they are best enjoyed at room temperature,

SIMPLE VEGAN JAFFA FUDGE



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Ingredients

- 4 cups icing sugar, sifted
- 1 cup Nature's Heart cocoa powder
- 1 cup vegan butter
- 1/4-1/2 cup plant milk
- 1 tsp orange extract
- 1/4 cup cacao nibs



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makes 6 servings



5 minutes

Method

1. Line an 8-inch square tin with parchment.
2. In a bowl in the microwave or in a pan over the hob, melt the butter. Slowly beat in the icing sugar, cocoa powder, milk, extract, and cacao nibs. The mixture should be thick, glossy and smooth.
3. Pour the mixture into the prepared tin and flatten. Leave to cook for about 20 mins, then score into squares. Cool completely, then chill for at least 2 hours before serving.