Vegan Christmas Pudding Brownies

Suitable For 3+ Years

What You Will Need:

- 1 x 150g free from Christmas pudding
- 2 tbsp ground flaxseed or linseed
- 200g dairy-free dark chocolate, chopped
- 100g dairy-free spread
- 100ml plant-based milk, oat or almond
- Vegetable oil
- 125g self-raising flour
- 100g ground almonds
- 100g cocoa powder
- 150g golden caster sugar
- 100g light brown soft sugar
- ¾ tsp salt
- 1 or 2 tsp vanilla bean paste or extract

Step By Step Guide:

1. Cut or crumble the free from Christmas pudding into small chunks or pieces, and set aside. Mix the ground flaxseed or linseed with 4 tbsp water in a small bowl, and leave to thicken
2. Melt 150g of the chocolate, the spread and milk together in a heatproof bowl set over a small pan of just-simmering water (ensure the bottom of the bowl does not touch the water). Stir until the chocolate has melted and the mixture is smooth. Remove from the heat
3. Heat the oven to 180C/160C fan/gas 4. Oil a 20cm brownie or square cake tin and line with baking parchment. Briefly whisk the flour, ground almonds, cocoa, sugars and salt together in a large bowl with an electric whisk to break up any lumps of sugar. Then whisk in the chocolate mixture, along with the flaxseed mixture and vanilla. Beat until smooth and all the flour is incorporated
4. Fold in the Christmas pudding pieces and the remaining chocolate chunks until just incorporated, then scrape into the prepared tin. Smooth the surface with a spatula and bake for 50 mins until the top has a light crust and there's a slight wobble in the centre
5. Cut the brownies into squares and serve at room temperature, or chill for a more fudgy texture