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Brownies

Submitted by [Isa](#)

prep time: 20 minutes plus waiting | cooking time: 35-40 minutes | makes 12

These are incredibly rich, somewhere between fudgy and cake-y brownies. They are always a hit with vegans-and non vegans alike. They take a little work, but no one said the perfect vegan brownie would be easy. You will need a 9x13 baking pan and a blender. (I can't edit the equipments field in the database so I'm mentioning that here. Ok, go! Make brownies!)

Equipment:

Ingredients

1/3 cup flour

2/3 cup cold water

12 oz extra firm silken tofu (the vacuum packed kind, like Mori-Nu)

1 cup semi-sweet chocloate chips (I use Ghiradelli)

1 3/4 cups sugar

3/4 tsp. salt

2 tsp. vanilla

1/2 cup oil

3/4 cup good quality unsweetened cocoa powder (I use Droste)

1 1/2 cups flour

3/4 tsp. baking powder

Directions

In a blender puree the tofu, flour and water until smooth. Pour it into a sauce pan, and wisk constantly over low heat until it thickens (it should not boil, if it starts to turn the heat down). This takes about 10 minutes. Remove from heat and stir in the chocolate chips, salt, vanilla and sugar. Stir occasionally until the chocolate is melted. Set the mixture aside to cool completely.

Preheat your oven to 350.

When mixture is cool enough mix in the oil. (It can take about 20-30 minutes to cool, give it a stir once in awhileand stick it in the fridge to make it cool faster).

Sift the 1 1/2 cups of flour, the cocoa and the baking powder together. Fold in the tofu mixture until well combined and smooth.

Spread evenly in a greased baking pan for 35-40 minutes, or until a knife comes out clean.

Reviews [\(add your own\)](#)

Dory wrote on Saturday June 12th, 2004 05:57 AM

4 4 4 4 four soybeans

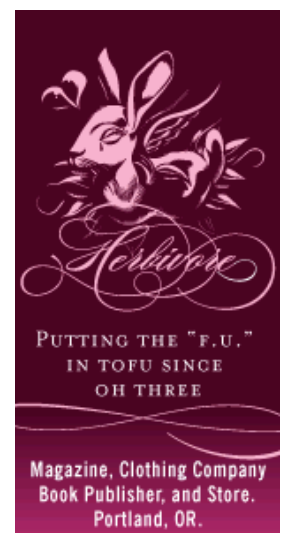
Ratings

This recipe received
 3.5 soybeans


based on 76 reviews

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I have to bake without eggs because my son is allergic, these brownies are just as good as ones with eggs. My advice for other bakers would be to be prepared, make the flour mixture and then preheat the oven. Sift the flour and cocoa about 20 minutes later and by the time you're done the tofu mixture should be cool enough (I stirred it often and put in the refrigerator). Truly wonderful, thank you!

darcy wrote on Friday September 10th, 2004 08:02 PM  four soybeans


This is the best vegan brownie recipe I've tried yet! Next time, I'm just going to add a little more sugar and some walnuts. yay.

angela r. wrote on Sunday January 02nd, 2005 07:46 PM  four soybeans

these were really moist and tasty...um...the tofu mixture thing isn't as hard to make as it sounds...it helps to measure out everything in advance so that you don't have to rush,,,but yeah, very tasty and stuff!

Sarah wrote on Wednesday March 16th, 2005 10:57 AM  four soybeans

So, so, so happy about these brownies! They are the best vegan brownies ever! (I've attempted many other recipes & found no success). They are quite good...yum. I ate almost the whole batch myself.

jessica wrote on Friday July 08th, 2005 05:05 PM  four soybeans

everyone kept asking, "are you sure these are vegan!?!?"

incredibly delicious brownies.


Ananda Hirsch wrote on Monday July 18th, 2005 05:03 PM  four soybeans

This was great- I turned them into raspberry brownies by putting half of the batter in the pan, then adding a layer of raspberry preserves and some fresh raspberries and covering it with the remaining batter. Had to cook them for an extra 5-10 minutes but the result was great- made the brownies more moist and gooey- a little less cake like. Yum.


E.S. wrote on Friday September 02nd, 2005 12:31 PM  four soybeans

These were great, very easy to make and adaptable. My roommate said I should write that these are 'the best d'mn brownies ever' on here. Very fluffly and moist.


I added chopped cherries from a can of cherries in heavy syrup to the finished batter before cooking and when I removed the brownies from the oven, while still warm I sprinkled on the rest of the bag of choc. chips.

Neesha wrote on Wednesday September 14th, 2005 07:47 PM  two and a half soybeans

My boyfriend and co-workers thought they were excellent, but I thought they were no where near as sweet or rich as non-vegan brownies. If I make them again, I'll definitely add more sugar and more cocoa.

Courtney wrote on Wednesday November 30th, 2005 10:57 PM  four soybeans

Tried this and loved em', i did add 1/4 c of sugar though, took a pan full to work and all i brought home was crumbs :)

erica wrote on Thursday December 08th, 2005 12:42 PM  four soybeans

wow! fantastic! these were easy to make despite all the "steps"--i did dishes while the tofu mix cooled--and the end result was very "fudgy" and moist. Today I will fool all with them since they are the closest vegan brownies that I've made to pass as "conventional". Next time, might add some nuts or chips. Another awesome recipe like always.

[Rich, Fudgy Brownies](#)

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