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Carob Brownies

By Donna Green Goodman, MPH

Ingredients

- 1 cup whole wheat pastry flour
- 1 cup unbleached flour
- 1 cup turbinado sugar
- 1 tablespoon EnerG Egg Replacer OR 3 tablespoons Just Egg
- 1 heaping teaspoon Featherweight Baking Powder
- 1 teaspoon salt
- 1 ½ teaspoons Roma
- ½ cup carob (bean) powder
- ¾ cup canola oil
- 1 cup plain plant milk
- 4 teaspoons alcohol-free vanilla flavoring
- 1 cup coarsely chopped walnuts and/or 1 cup carob chips (optional)

Instructions

1. In a mixing bowl measure all dry ingredients.
2. In another container, measure and mix all liquid ingredients.
3. Pour liquid mixture into dry ingredients and mix together quickly.
4. Add optional nuts and carob chips.
5. Place batter into an 8×12 baking dish that has been sprayed with vegetable oil spray.
6. Place in a 350-degree oven and bake for 30-35 minutes or until a toothpick inserted in the center comes out clean. May frost if desired.