



Chocolate Walnut Fudge Brownies

Ingredients

3/4 cup silken soft tofu
1/2 cup water
1/2 cup maple syrup
1/2 cup cocoa powder
2 tablespoons vegetable oil
1 tablespoon pure vanilla extract
1 1/4 cups flour
1 cup sugar
1/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup chopped walnuts

Instructions

Pre-heat oven to 350 F and lightly grease a baking pan.

In a blender or food processor, process the silken tofu, water, maple syrup, cocoa, oil, and vanilla until smooth.

In a large bowl, mix together the remaining ingredients—flour, sugar, baking powder and salt—, except the nuts.

Combine the dry ingredient mixture with the wet ingredients, stirring well to combine. Gently fold in the walnuts.

Pour the batter into the baking pan and bake for about 40 minutes or until a toothpick inserted into the center comes out clean. Allow brownies to cool completely before cutting into 16 squares.