

Vegan CBD Brownies

Ingredients

- 4 cups [chickpea flour](#)
- 3 cups [coconut sugar](#)
- 2 cups [cocoa powder](#)
- 1 ½ teaspoons [salt](#)
- 1 tablespoon [baking powder](#)
- 2 cups [organic applesauce](#)
- ½ cup [agave nectar](#)
- 1 cup [almond milk](#)
- 1 ½ cups [coconut oil](#)
- 100-250 mg high-quality CBD in oil
- 1 tablespoon [vanilla extract](#)
- 2 cups [mini dark chocolate chips](#)
- 6 tablespoons [cocoa nibs](#)
- Fresh mint, for garnish



Instructions

1. Preheat oven to 325° F. Grease and flour two 9" X 12" inch baking dishes.
2. Combine chickpea flour, coconut sugar, cocoa powder, salt, and baking powder in a medium mixing bowl.
3. In a separate bowl, combine and mix applesauce, agave, almond milk, coconut oil, CBD oil and vanilla extract in a large mixing bowl.
4. Add the wet ingredients into the dry and stir with a hand whisk until smooth. Add the chocolate chips and mix again.
5. Pour the batter onto prepared baking pans. Top with the cocoa nibs.
6. Bake for 12-14 minutes, until rich and dark and a cake tester comes out clean.
7. Allow brownies to cool and cut each sheet into 12 portions.
8. Garnish with freshly chopped mint.

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