



Easy Skillet Brownie

Serving: 8 servings

Preparation Time: 10 minutes

Cooking Time: 30-35

Ingredients:

- 1 Brownie Mix – I used Duncan Hines (is vegan)
- 3 eggs or replace each egg for ¼ cup of applesauce
- ¼ cup almond milk + 1 tbsp apple cider or use regular milk or buttermilk.
- 1 tsp almond extract
- ¼ vegetable oil or melted coconut oil
- ¼ cup of walnuts or hazelnuts

Instructions:

1. Preheat oven to 350 degrees.
2. Grease a skillet or baking pan with non-stick spray.

3. Combine almond milk with apple cider vinegar and let it rest for 5 minutes.
4. In a large mixing bowl combine dry ingredients, apple sauce or eggs, vegan buttermilk, almond extract and stir to combine.
5. Fold mixture in nuts.
6. Pour mixture into skillet and bake for about 30-35 minutes. Bake until the center of the brownie pan is no longer jiggles and is just set to the touch.
7. The brownie will keep baking in the hot skillet out of the oven.
8. If testing with a toothpick, the toothpick should come out dirty for a fudge-textured brownie
9. Let it cool for 10 minutes. Enjoy with frosting, ice cream or your favorite toppings.

*** Use an oven thermometer to make sure your baking at the right temperature.