

CANDICE'S VEGAN MINT COFFEE BROWNIES

MAKES: 12 brownies

PREP TIME: 35 mins

COOK TIME: 23 - 25 mins

INGREDIENTS

Wet:

- 200g strong dark chocolate (at least 80% cacao)
- 3/4 cup nondairy margarine
- 2/3 cup unsweetened nondairy milk
- 1 tsp vanilla extract

Dry:

- 100g Local Millers spelt flour
- 300g cane sugar
- 60g unsweetened cocoa powder
- 2 tsp baking powder

For the mint coffee ganache:

- 100g semisweet chocolate chips or chunks
- 1-2 tbsp high quality instant coffee
- 1/2 tsp peppermint extract
- 1/4 cup oat milk

For garnish:

- 2 tbsp corn syrup or rich simple syrup
- 12 fresh mint leaves, washed
- 1/4 cup cane sugar



MEET THE CHEF

Moonbird Coffee Co. is a café on wheels perched at 1400 Holly Ave in Grandview. Eric & Candice O'Neill began dreaming of opening a coffee trailer together after they met through a friend's mobile shop! Candice is a coffee industry veteran & longtime vegan baker—this recipe comes straight from her home cookbook! Local Millers' spelt flour grown by Dresbach Farms is a central part of Moonbird's menu—they couldn't make their signature waffles without it!



DIRECTIONS

Line an 8x10 tin with parchment paper and set your oven to 350 F. In a small saucepan over low heat, melt the dark chocolate and margarine till well combined, whisking often. Slowly add the oat milk in a gentle stream till it is incorporated. Set the mixture aside to cool. In the meantime, combine all the dry ingredients in a large bowl till uniform. Slowly fold in the chocolate mixture until the mixture is smooth—if it looks grainy or too oily, add a tablespoon of milk a little bit at a time until the mixture comes together. Transfer your batter to the prepared tin & bake for 23-25 minutes—they will still look a little glossy, but don't worry! They'll firm up. Allow them to cool for at least 30 minutes. To prepare the ganache, gently heat the semisweet chocolate & milk in a saucepan on low till glossy. Whisk in the instant coffee till dissolved, and add the peppermint extract. To candy your mint leaves, use tongs to dip each leaf into a shallow bowl of syrup & then into the cane sugar. Let dry on a piece of parchment paper. To assemble: slice the cooled brownies into uniform squares. Pipe or drizzle the ganache onto each brownie in a zigzag pattern & place the candied mint leaves on top!



MEET THE FARMER

The spelt we mill was grown on the Dresbach Family Farm, an intergenerational family operation focused on regenerative farming practices to supply local, homegrown, nonGMO products that include crops of corn, soybean, oats, sunflowers, heritage wheat, and spelt. Livestock plays a large role on their farm as well. Their cattle are rotationally grazed on pasture and cover crops and finished on nonGMO grains. They also raise pastured broilers and hens that are fed their nonGMO grains in addition to their diverse diet from the pasture. They work hard to farm in a sustainable, holistic way that promotes nutrient rich products.

