Vegan Brownies

1 cup Earth Balance
4 oz. 100% Baking chocolate
1 tsp vanilla extract
1/2 cup almond milk
2 1/4 cups Unbleached cane sugar
2 cup Unbleached Wheat Flour
3/4 cup Dutch process cocoa
1 tsp baking powder
1 tsp baking soda
1 tsp Sea salt
2 Tbsp Egg Replacer
6 Tbsp almond milk

Preheat oven to 350°F and grease a 9 x 13 pan.

In a bowl over a double boiler melt the Earth Balance, chocolate squares, almond milk and vanilla together.

Add sugar and stir until most of the sugar dissolves.

In another bowl, sift together the flours, cocoa, baking powder, baking soda and salt. Whisk to combine.

In a third bowl, mix the egg replacer and 6 Tbsp of almond milk until smooth. Allow to stand for 2-3 minutes.

Combine the chocolate/earth balance mixture with the flour mixture and stir to incorporate. Stir in the egg replacer mixture. Pour the batter into the greased baking pan and bake for 30-40 minutes.

Start checking the brownies after the first 30 minutes to ensure it is baking evenly. Bake until just done. Allow to cool.