



# DANDELION & BURDOCK BROWNIES

## Ingredients

180g self-raising flour  
180g caster sugar  
60g cocoa powder  
100ml vegetable oil  
200ml soya milk  
vanilla extract  
1 tsp salt  
50g chopped nuts  
25ml Mr Fitzpatrick's Dandelion & Burdock Cordial

## Directions

1. Pre-heat the oven to 200°C/ 180° and line a 18x24cm tray or similar with greaseproof paper
2. Sieve flour, cocoa and sugar and salt into a large mixing bowl
3. Measure soya milk, vegetable oil and vanilla extract into a jug
4. Pour the liquid into the dry ingredients in a steady stream and mix together
5. Scrape out the goeey mix into your prepared tin
6. Chop up the nuts or other topping and sprinkle them over the top
7. Bake for 25 minutes until the edges are firm
8. Leave to cool