

# nøgg

No Egg.  
But Plants.

Simply. **Chocolaty.**

## Succulent brownies.

### Preparation

- 1 Mix all ingredients for about 2–3 minutes with a hand mixer at the lowest speed until a homogeneous batter is formed.
- 2 Pour the batter into the prepared tray, garnish with chocolate drops and bake:

#### in an oven

180°C (top/bottom heat), 15 minutes (preheated)

#### in the combi-steamer

130°C (dry heat), 8 minutes (preheated)

- 3 Leave the cake to cool after baking.

The preparation time always depends on the type of cooking appliance used and its heat output.



  
plant-based

### Ingredients for 1 baking sheet

#### Batter (approx. 850 g)

- 100g **nøgg liquid**
- 260g flour (type 405)
- 220g almond milk
- 120g sugar
- 100g vegetable oil
- 30g cocoa powder
- 16g vanilla sugar
- 12g baking powder
- 2g salt



#### Garnish

- dark chocolate drops as desired

#### Baking sheet sizes

- baking sheet 37–40 × 28–32 cm:  
approx. 850 g batter
- baking tray with front rail 20 × 60 cm:  
approx. 1.800 g batter



EIPRO-Vermarktung GmbH & Co. KG  
Gewerbering 20 · 49393 Lohne · Germany · [www.eipro.eu](http://www.eipro.eu)

[noegg.com](http://noegg.com)