



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

Hero Vegetable: **Cauliflower**

### **Cauliflower Chocolate Brownies**

**Ingredients:**

2 cups raw cauliflower florets  
1 ½ cups granulated sugar  
¼ cup butter  
¾ cup whole milk  
3 eggs  
1 Tbs vanilla  
1 cup all-purpose flour  
½ cup cocoa powder  
1 tsp baking powder  
1 cup chocolate chips  
1 tsp espresso powder or 1 tsp cinnamon (optional)  
walnuts, chopped (optional)

**Directions:**

Preheat your oven to 350F. Grease a 9x13 inch rectangular baking pan (for 1-inch thick brownies). Melt the butter. Set aside.

Puree the cauliflower, vanilla, and milk together until smooth. Transfer the mixture to a mixing bowl, adding the sugar, stirring until dissolved. Whisk in the eggs, one at a time, whisking after each addition. Whisk in the butter.

Whisk in the flour, baking powder, espresso powder, cinnamon, and cocoa. Stir in chocolate chips and walnuts. Pour the batter into the prepared baking pan. Bake for 30-35 minutes. Cool for 15 minutes before slicing.