



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

Hero Vegetable: **Cauliflower**

### **Cauliflower Chocolate Brownies**

**Ingredients:**

2 cups raw cauliflower florets  
1 ½ cups sugar  
1 cup flour  
1 cup chocolate chips  
¾ cup whole milk  
½ cup dark cocoa powder  
¼ cup oil  
3 eggs  
1 Tbs vanilla  
1 tsp baking powder  
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).

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 and oil.

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 25-30 minutes or until a toothpick inserted comes out clean. Cool for 15 minutes before slicing.