**Naturally Nutty Brownie**

**Servings:**  12

**Prep Time**:  10 Minutes

**Cook Time**:  35 Minutes

**Total Time**:  45 Minutes

**Equipment Needed**: Large Bowl, Large Spoon, Baking Pan, Measuring Utensils

**Ingredients:**

*Dry ~*

2 1/2 Cups  All Purpose Unbleached Flour

1/2 Cup  Cane Sugar

1/2 Cup  Carob Chips

1/2 Cup  Carob Powder

1/2 Cup  Walnuts

1 teaspoon  Sea Salt

1 -1/2 teaspoon  Baking Powder (aluminum-free)

1/2 teaspoon  Sea Salt

 Vegetable Spray, as needed to coat OR Vegetable Oil

*Wet ~*

1 Cup  Vegetable Oil

1 Cup  Maple Syrup

1- 1 /2 Tablespoon  [Vanilla Flavor (alcohol-free)](https://www.google.com/search?q=alcohol+free+vanilla&client=safari&sca_esv=6848b7d1bf2976c8&sca_upv=1&channel=iphone_bm&biw=1788&bih=819&tbm=shop&ei=8OYJZs-zBeGkkPIPseWq8As&ved=0ahUKEwjP69PAyZ-FAxVhEkQIHbGyCr4Q4dUDCAc&uact=5&oq=alcohol+free+vanilla&gs_lp=Egtwcm9kdWN0cy1jYyIUYWxjb2hvbCBmcmVlIHZhbmlsbGEyBRAAGIAEMgUQABiABDIFEAAYgAQyBRAAGIAEMgYQABgWGB5Ijo0BUK4IWMJ_cAF4AJABAJgBvwGgAaEXqgEEMjQuN7gBA8gBAPgBAZgCHqACzBaoAgDCAgoQABiABBiKBRhDwgIGEAAYBxgemAMBiAYBkgcEMjIuOKAH7pAB&sclient=products-cc)

**Directions:**

1. Combine all dry ingredients.
2. Add all wet ingredients.
3. Spray Vegetable Pan. Spread the ingredients in a 9"x12" pan.
4. Bake Brownies for 35-45 Minutes at 325 degrees or until toothpick pulls out dry.
5. Serve and Enjoy!