**For anyone wishing to enter the cookery competition at the Enstone Horticultural Show, please note the amended recipe for vegan chocolate brownies. sugar was omitted in the schedule**

**Vegan chocolate brownies**  6 on a plate To the recipe below

170g caster sugar;

170g/6oz. self-raising flour;

salt;

2 tbsp cocoa powder;

5 tbsp sunflower oil plus extra for greasing;

230ml/8fl oz sweetened soya milk;

1 tsp vanilla extract

 Heat the oven to 180C/350F/ Gas 4.

1. Grease and flour a 20cm/8in square cake tin with some sunflower oil.
2. In a bowl, sift together the flour, salt, cocoa powder and sugar.
3. Add the oil, soya milk and vanilla extract, and mix carefully together until completely mixed.
4. Pour into tin and bake for about 25 minutes, until the brownies spring back when gently pressed
5. Leave to cool for 5 minutes then turn onto a wire rack.