



## BAKED OATMEAL BROWNIE SLICE

A chewy, fudgy chocolate brownie for breakfast! Yes please.









NORMAL

15 MIN

27 MINS

6 SERVES

## **Ingredients**

- 11/4 cup (150g) glutinous rice flour
- 3/4 cup rolled oats
- 3/4 cup (80g) dutch cocoa powder
- pinch of salt
- 11/2 tsp baking powder
- 3 eggs
- 1/3 cup natural unsalted peanut butter
- 1/4 cup maple syrup
- 12/3 cup light coconut milk
- 1tsp vanilla extract
- 1/3 cup dark chocolate chips

## Instructions

- 1. Preheat the oven to 180C.
- 2. In a large bowl, add all the dry ingredients: glutinous rice flour, oats, cocoa powder, baking powder and salt. Mix to combine.
- 3. In a separate bowl, whisk the eggs, then add the peanut butter, maple syrup, coconut milk, and vanilla extract. Mix well.
- 4. Pour the liquid ingredients into the dry mixture and whisk again until well combined. Add the chocolate chips.
- 5. Grease a baking tin or dish and line with baking paper. Pour the batter into the dish and bake in the oven for 25-30 minutes or until the skewer comes out clean