



BAKED OATMEAL BROWNIE SLICE

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



NORMAL



15 MINS



27 MINS



6 SERVES

Ingredients

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