



Oats Brownie

## Introduction

Oats brownies are a delightful twist on the classic dessert, combining the wholesome

goodness of oats with rich chocolate flavor. This recipe is perfect for those who want to indulge without straying too far from healthy eating habits. The oats add a chewy texture and a nutritional boost, making these brownies a guilt-free treat.

## Detailed Ingredients with measures

Oats: 1 cup

Cocoa powder: 1/3 cup

Sugar: 1/2 cup

Butter: 1/3 cup

Eggs: 2

Vanilla extract: 1 teaspoon

Baking powder: 1/2 teaspoon

Salt: 1/4 teaspoon

Chocolate chips: 1/2 cup

## Prep Time

15 minutes

## Cook Time, Total Time, Yield

Cook Time: 25 minutes

Total Time: 40 minutes

Yield: 9 brownies



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## **Detailed Directions and Instructions**

**Step 1: Preheat the Oven**

Preheat your oven to 180°C (350°F). This ensures that your brownies bake evenly.

**Step 2: Prepare the Baking Pan**

Line an 8-inch square baking pan with parchment paper. This will make it easier to remove the brownies after baking.

**Step 3: Combine Dry Ingredients**

In a large mixing bowl, combine oats, cocoa powder, baking powder, and salt. Mix well to ensure all dry ingredients are evenly distributed.

**Step 4: Mix Wet Ingredients**

In a separate bowl, whisk together applesauce, maple syrup, and vanilla extract. Mix until fully combined.

**Step 5: Combine Wet and Dry Ingredients**

Pour the wet mixture into the bowl with dry ingredients. Stir gently until just combined. Be careful not to overmix.

**Step 6: Add Chocolate Chips**

Fold in the chocolate chips to the batter, ensuring they are evenly distributed throughout.

**Step 7: Pour Batter into Pan**

Transfer the brownie batter into the prepared baking pan. Spread it evenly using a spatula.

**Step 8: Bake**

Place the baking pan in the preheated oven and bake for 20-25 minutes. Keep an eye on them to prevent overbaking.

**Step 9: Check for Doneness**

Insert a toothpick into the center of the brownies. If it comes out with a few moist crumbs, they are done.

**Step 10: Cool and Slice**

Remove the pan from the oven and let the brownies cool in the pan for about 10 minutes. Then, transfer to a wire rack to cool completely before slicing.

**Notes****Note 1: Storage**

Store the brownies in an airtight container at room temperature for up to 3 days.

**Note 2: Variations**

You can customize these brownies by adding nuts or using different types of chocolate chips.

**Note 3: Gluten-Free Option**

Ensure that the oats used are certified gluten-free if you require a gluten-free recipe.

**Note 4: Serving Suggestions**

These brownies can be served warm or at room temperature. They pair well with a scoop of ice cream.



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## **Cook techniques**

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