



## INGREDIENTS

- 100g Banana Over Ripe
- 1 tsp Vanilla Extract
- 1 tsp Baking Soda
- 200g Essential Hazelnut and Chocolate Spread
- 150g Sugar
- 150g Plain Flour
- 100ml Barista Oat Milk



## METHOD

*Pre-heat the oven to 180C Fan.*



Sift the flour into a medium mixing bowl then add the rest of the dry ingredients. Create a well in the centre and add your mashed banana, vanilla extract, chocolate hazelnut spread and oat milk. Fold in the dry mix and stir well until it has a smooth consistency with no lumps.

Line a small deep baking tray with greaseproof paper and pour the brownie mix into it. Put in the pre-heated oven and bake. Check your brownie after 20 minutes: shake the tin, and if the brownie wobbles the middle isn't quite done. Bake for another 5-10 minutes until the top has a shiny, papery crust.

Take out the baked brownie and leave to cool in the tin. Lift the brownie using the paper and cut into squares.