

Breakfast Brownies: A Chocolatey Start to Your Morning

Packed with oats and bananas, they provide a wholesome start to your day.



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 1 cup rolled oats
- 1 ripe banana, mashed
- 1/2 cup unsweetened cocoa powder
- 1/2 cup honey or maple syrup
- 2 eggs
- 1/4 cup coconut oil, melted
- 1 teaspoon vanilla extract
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup chocolate chips (optional)

DIRECTIONS

1. Preheat your oven to 350°F (175°C) and grease a 9x9 inch baking pan.
2. In a large bowl, combine the rolled oats, cocoa powder, baking powder, and salt.
3. In another bowl, mix the mashed banana, honey (or maple syrup), eggs, melted coconut oil, and vanilla extract until well combined.
4. Pour the wet ingredients into the dry ingredients and stir until just combined. Fold in the chocolate chips if using.
5. Spread the batter evenly in the prepared baking pan and bake for 25 minutes, or until a toothpick inserted in the center comes out clean.
6. Allow to cool for a few minutes before cutting into squares and serving warm.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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