The Chunky Monkey Brownie

Ingredients:

- 300g self raising flour
- 90g coco powder
- 150g light brown sugar
- 1 tsp baking powder
- 1 tsp vanilla extract
- 80ml hazelnut milk
- 2 medium bananas ripened
- 1 flaxseed egg or 1 large egg
- 225g of chunky peanut butter
- 200g dark chocolate

Method:

Start by preheating the oven to 180 degrees Celsius.

Melt the chocolate and peanut butter over a double boil on a medium heat. While these melt, get the rest of your ingredients together.

Make your flaxseed eggs, mix I tablespoon of ground flaxseed with 2.5 tablespoons of water. *(Ignore this step if you are using regular eggs)*

Mix all the dry ingredients together in a large bowl. In a small bowl mash the bananas. then add the milk and vanilla extract and set aside.

Once the chocolate and peanut butter are melted remove from the heat and allow to cool slightly while you mix the other ingredients.

Make a well in the middle of the dry ingredients, pour in the banana mixture and stir. Once everything has started to come together pour in the flaxseed egg and mix. Pour in the slightly cooled chocolate mix and stir until everything comes together.

Transfer to a prepared brownie tin and put in the oven for 23 - 25 mins.

Remove from oven and allow to cool slightly before serving with some ice-cream