

For when milo peng just isn't enough

Total time: 20 mins

Prep time: 5 mins

Ingredients

4 bananas

2 scoops of peanut butter

4 tbsp milo powder (depends on how chocolatey you want it)

1x cranberry monkey

Directions

1. Preheat oven to 170 C
2. In a large mixing bowl or food processor, mix bananas, peanut butter, cocoa powder, and cranberry monkey.
3. Pour into muffin tins and bake for 15 - 20 mins
4. Cool and serve with a dash of honey! Mmm DELISH!

Other ways you can enjoy it

If the brownie's too dry, throw in an egg, or if you prefer a chocolate fudge brownie, throw in some chocolate chips and spice it up with spices like cinnamon!

Leah's healthy tips

These are an awesome and quick breakfast snack you can make ahead of time as it's rich in protein, which will keep you satisfied until lunchtime. Probably better than a milo peng ☐

Did you know?

The heaviest brownie ever made weighed 3000 pounds (1360kg).