



# Cherry Brownie

Total: 80 min · Prep: 27 min · Cook: 53 min · 3 servings · Easy · Desserts

Vegetarian

## INGREDIENTS

150 g Cherries

50 g Oat bran

2 pc Egg

30 g Cocoa

100 ml Regular or plant milk

to taste Sweet stevia

## INSTRUCTIONS

- 1 Beat the eggs with stevia and 50 ml of milk until smooth.
- 2 Gradually add the cocoa powder, stirring thoroughly.
- 3 Add the oat bran and remaining milk. The batter may be thin.
- 4 Line the baking pan with parchment paper. Place the cherries on the bottom.
- 5 Pour the prepared batter over the cherries.
- 6 Bake in a preheated oven at 180°C for 30-40 minutes.

**Nutrition per serving:** 150 kcal · Protein 10.0 g · Fat 47.0 g · Carbs 24.0 g · Fiber 4.4 g