

OATMEAL BAKE  
(GLUTEN FREE / VEGAN)

Ingredients:

- 2 cups gluten-free oats
- 2 yellow bananas
- ¼ cup maple syrup
- 1 tsp baking powder
- 1 tsp vanilla extract
- ½ cup almond milk
- Raspberries (for topping) or other chosen fruit topping
- Dark chocolate chips (At least 70% cacao) and walnuts (Both optional)

Instructions:

- Preheat oven to 350 degrees
- Combine all ingredients (except for raspberries and chocolate chips) and mix until well combined.
- Transfer the oat mixture to a parchment lined 8x8 baking dish then top with raspberries, dark chocolate chips, or other chosen toppings.
- Bake for 35 minutes
- Cool, slice, and enjoy.