

Banana Blueberry Breakfast Slice



This naturally sweetened tray bake is bursting with tangy berries and the goodness of whole grains.

Recipe supplied by Sanitarium.

Ingredients

- 4 Weet-Bix™, roughly crushed
- 1 cup rolled oats
- 1/4 cup chopped nuts
- 1/4 cup pepitas, or sunflower seeds
- 2 tsp baking powder
- 1 tsp cinnamon
- 1/4 tsp salt
- 1 cup fresh or frozen blueberries, divided
- 2 eggs
- 1 cup mashed banana (approx. 2 medium bananas)
- 1/2 cup unsweetened So Good™ milk

2 tbsp olive oil

Method:

1. Preheat oven to 180°C (160°C fan forced). Lightly coat a square baking dish with cooking oil spray.
2. In a large bowl, combine Weet-Bix, oats, nuts, seeds, baking powder, cinnamon, and salt. Mix well. Add half the blueberries and stir to incorporate.
3. In a separate bowl, whisk eggs, mashed banana, So Good milk, and oil, until smooth.
4. Pour the wet ingredients into the dry, and stir to fully incorporate. Transfer to prepared dish and smooth surface. Sprinkle over remaining blueberries.
5. Bake for 40 - 45 minutes, until the centre is firm and the edges golden. Cool on a rack for 15 minutes before serving – or cool completely and serve at room temperature. Store extra in a sealed container in the refrigerator.