



Spicy Crunchies

Recipe by Gabriella Esposito

Serves: 6-8

Cooking: 35min

Difficulty: Easy

Ingredients :

- 1 cup flour
- 1 tsp cinnamon
- 1/2 tsp cardamom
- 1/2 tsp ground cloves
- 1/2 tsp ground ginger
- 2 cups rolled oats
- 1 cup desiccated coconut
- 220g unsalted butter
- 2 Tbsp maple syrup
- 1 cup Selati Plantation Select sugar
- 1 tsp bicarbonate of soda
- 50g dark chocolate, melted
- 1 tsp chilli powder

Methods :

Preheat the oven to 180 degrees C and grease and line a square baking tin.

Mix the flour, spices, oats and coconut in a bowl.

In a saucepan, melt the butter and then add the syrup and sugar. When the butter is bubbling, add the bicarbonate of soda, stir through and remove from the heat.

Pour the warm mixture into your dry ingredients and mix until just combined.

Pour into baking tin, smooth the top with the back of a tablespoon and bake for 15 mins. Then, reduce the heat to 160 degrees and bake for a further 10 minutes.

Allow to cool before slicing.

Once cooled, stir chilli powder into melted chocolate and drizzle onto the brownies.