

Traveling Mama's Dark Chocolate Oat Blondies

1 3/4c flour
1 tsp baking soda
1/2 tsp salt
1 1/2 c packed light brown sugar
1 cup sunflower oil
1/2 granulated sugar
3 eggs
2 tbsp rice or almond milk
1 tsp vanilla
2 1/2 c Old Fashioned Oats
2 c extra dark chocolate, chopped (You can use dairy free chocolate as well)

Combine flour, baking soda, and salt in a small bowl. Beat brown sugar, butter, and granulated sugar until creamy. Add eggs, one at a time, until combined. Add milk and vanilla. Slowly beat in flour mixture and mix to combine. Stir in oats and chocolate.

Bake at 375 ° F for about 10 minutes or until center appears set. Cool and serve.