



EASY BANANA OATS MUFFINS

RECIPE RECIPE FROM AMANDA LATVALA
MAKES 8 ABOUT MUFFINS

- 2 very ripe bananas
- ½ cup peanut butter
- 1 ½ cup old fashioned oats
- 1 tablespoon baking powder
- ¼ cup mini chocolate chips, optional

Preheat oven to 375 F. Grease 8 muffin cups.

In a mixing bowl mash bananas really well with a fork. Add peanut butter and mix well. Add oats and baking powder and mix well. Add chocolate chips if using and mix well.

Fill greased muffin cups about 2/3 full with batter. Most muffin pans have 12 cups, add a couple tablespoons of water to the open cups. Place in preheated oven and bake 15-17 minutes. Once cooked, run a butter knife around each muffin to loosen them from pan. Once able to touch muffins place them onto a wire rack to cool. Store in fridge for up to 5 days.

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