

Banana Shortcake Oat Muffins

Ingredients

- 2 overripe bananas
- 2 ¹/₂ cup old fashioned oats (not quick cook)
- 1 cup of plain greek yogurt (can be flavored)
- 2 eggs
- ³/₄ cup sweetener of your choice
- 1 ¹/₂ tsp baking powder
- ¹/₂ tsp baking soda
- ¹/₂ tsp vanilla (omit if using flavored yogurt)
- ¹∕₈ tsp salt
- ¹/₂ cup of chocolate chips (optional)

IMPORTANT NOTE: Paper liners will not work very well for these muffins. They will stick quite a bit. Use silicone or a well sprayed muffin tin.

Instructions

- 1. Preheat oven to 400F degrees
- 2. Prepare tins or silicone muffin liners
- 3. Place all of the ingredients in a blender or food processor. Blend until the oats are smooth.
- 4. Divide batter among the cupcake liners (³/₄ full, they won't rise a whole bunch)
- 5. Bake 20-25 minutes

Dairy Free option:Replace yogurt with 1 cup coconut cream