

Baked Banana Blueberry Oatmeal Muffins?

Ingredients

- 2 ½ cups Quaker® Oats-Old Fashioned
- ¾ cup toasted coconut chips (store bought)
- 3 very ripe bananas
- ½ cup applesauce
- ¼ cup light agave nectar
- 1 ½ tsp ground cinnamon
- 1 ½ tsp ground ginger
- 1 tsp kosher salt
- 1 cup fresh blueberries

How to make it

1. Preheat the oven to 375°F. Lightly oil a 12-cup muffin pan and set aside.?
2. Mix the rolled oats, blueberries and coconut chips together in a medium bowl and set aside.?
3. Place the bananas, applesauce, agave nectar, cinnamon, ginger, and salt in a blender and purée into a creamy custard. Pour the custard into the bowl with the oats and coconut and mix well. Fold in the blueberries, then divide evenly among the muffin cups.?
4. Bake for 25-30 minutes until golden on top and slightly firm. Remove from the oven and cool for 10-15 minutes, just to allow the oats to set up.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	25 min	45 min	12

Made with



Quaker® Oats-Old Fashioned