

# Gluten Free Banana Muffins

## Ingredients

- 1 ½ cups plus 2 tbsp Quaker® Gluten Free Quick 1-Minute Oats, uncooked, divided
- 1 cup multi-purpose gluten free flour blend
- 1 tsp gluten free baking powder
- 1 tsp ground cinnamon
- 1/2 tsp salt
- 1/2 cup firmly packed brown sugar
- 1 cup mashed ripe banana (about 2 large)
- 1/2 cup non-fat milk
- 1/4 cup canola oil
- 1 large egg, lightly beaten
- 1/2 cup chopped, toasted walnuts

## How to make it

1. Heat oven to 400°F.
2. Line 12 medium muffin cups with paper baking cups or lightly spray muffin cups with cooking spray.
3. In large bowl, combine 1 ½ cups oats, flour blend, baking powder, cinnamon and salt; mix well.
4. Add sugar; blend well. In small bowl stir together banana, milk, oil and egg.
5. Add to oat mixture; stir until dry ingredients are moistened.
6. Stir in nuts.
7. Divide batter among muffin cups, about 1/3 cup batter per cup.
8. Sprinkle with remaining oats.
9. Bake 18 to 20 minutes or until golden brown.
10. Cool muffins in pan on wire rack 5 minutes; remove from pan.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	12

## Made with



Quaker® Gluten Free Quick 1-Minute Oats

11. Serve warm.