6 BAKED OATMEAL CUPS

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OATMEAL BANANA BASE

3 cups rolled oats

1 tsp baking powder

1 tsp cinnamon

1/2 tsp nutmeg

1/2 tsp salt

4 beaten eggs

2 mashed bananas

1 cup milk

1/4 cup maple syrup or honey

1 tsp vanilla extract

DOUBLE CHOCOLATE

(makes 2)

1 Tbsp cocoa powder1 Tbsp chocolate chips

APPLE CINNAMON

(makes 2)

1/4 cup chopped apple 1 tsp cinnamon

COCONUT BLUEBERRY

(makes 2)

1 Tbsp shredded coconut1/4 cup blueberries

CRANBERRY ORANGE

(makes 2)

1/2 CUP dried cranberries1 Tbsp orange zest

PEANUT BUTTER &

JELLY (makes 2)

2 Tbsp peanut butter 2 tsp strawberry jam

Make The Oatmeal Banana Base:

- Preheat oven to 350°F. Spray a muffin pan with non stick cooking spray or add cupcake liners.
- In a bowl, combine all dry ingredients thoroughly: rolled oats, baking powder, cinnamon, nutmeg, and sea salt. On a plate mash banana with a fork until very mushy. Beat the 4 eggs in a bowl with a fork.
- Add mashed banana, beaten eggs, milk, maple syrup and vanilla extract to the oat mixture. Stir everything together and let sit 10 minutes to thicken.

Double Chocolate:

 Add 1/2 cup of oat base to a small bowl. Stir in 1 Tbsp cocoa powder and mix thoroughly. Scoop 1/4 cup of batter into one muffin tin and pour the rest in another. Sprinkle tops with a few chocolate chips.

Apple Cinnamon:

 Add 1/2 cup of oat base to a small bowl. Stir in 1/4 cup apple (diced small) and 1 tsp cinnamon. Scoop 1/4 cup of batter into one muffin tin and pour the rest in another. Sprinkle cinnamon on top of each.

Blueberry Coconut:

 Add 1/2 cup of the oat base to a small bowl. Stir in 1/4 cup blueberries and 1 Tbsp shredded coconut. Scoop 1/4 cup of batter into one muffin tin and pour the rest in another.

Nut Butter and Jam:

 Add 1/2 cup of the oat base to a small bowl. Stir in 2 Tbsp nut butter. Scoop 1/4 cup of batter into one muffin tin and pour the rest in another. Make a well in the center of batter, then add 1 tsp jam to each.

Cranberry Orange:

 Add 1/2 cup of the oat base to a small bowl. Stir in 1/4 cup dried cranberries and 2 tsp of orange zest. Scoop 1/4 cup of batter into one muffin tin and pour the rest in another.

All Muffins:

 Add muffin tin to oven and bake for 30-35 minutes or until edges are golden brown and inside is cooked. Let cool 10 minutes, then serve.