

# HEALTHY BANANA CHOCOLATE OATMEAL MINI MUFFINS

PREP TIME: **10** MINUTES

COOK TIME: **16** MINUTES

TOTAL TIME: **58** MINUTES

SERVINGS: **36 MINI MUFFINS**

*Healthy Banana Chocolate Chip Oatmeal Muffins. A freezer friendly breakfast or snack option!*

## INGREDIENTS

- 3 cups rolled oats or old fashioned oats
- 2 tablespoons light brown sugar
- 1/2 teaspoon cinnamon
- 1/4 teaspoon salt
- 1 teaspoon baking soda
- 2 large eggs
- 1/4 cup honey
- 1 cup bananas mashed
- 2 teaspoons vanilla extract
- 1 cup milk
- 1/4 cup coconut oil, melted
- 1 cup semi sweet **MINI** chocolate chips

## INSTRUCTIONS

1. Preheat oven to 350 degrees. Grease a muffin pan with non stick cooking spray.
2. In a large bowl combine the oats, sugar, cinnamon, salt and baking soda.
3. In a medium bowl combine eggs, honey, mashed bananas, vanilla, milk and coconut oil.
4. Add the wet ingredients into the dry ingredients. Stir until combined, do not overmix.
5. Fold in the chocolate chips.
6. Scoop batter evenly into prepared muffin tin.
7. Bake for 16 minutes or until set and the tops are slightly brown.
8. Allow the muffins to cool in the pan for 10 minutes then remove to cool completely.