

Gluten Free Oatmeal Banana Breakfast Muffins

written by The Recipe Exchange | September 17, 2017

Ingredients

2 1/2 cups old fashioned oats
1 cup plain low fat greek yogurt
2 eggs
3/4 cup sugar
1 1/2 tsp baking powder
1/2 tsp baking soda
2 ripe bananas

Directions

Preheat oven to 400 degrees. Grease muffin tin with shortening (I used butter flavored) or cooking spray or line with liners.

Place all ingredients except oats in a blender or food processor. Blend until smooth. Add oats 1/2 cup at a time and blend until smooth after each addition (this is how I have to do it with my wimpy blender, if you have a nice one, you could probably add the oats with the other ingredients).

Divide batter into 12 muffins (they will be very full) and bake for 15-20 minutes or until toothpick comes out clean.