## **Banana Oat Muffins**

<u>Code</u>	
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## **Ingredients Needed:**

- 1 2/3 cups oat bran
- 2 tsp baking powder
- 1 tsp cinnamon
- 1 medium banana, mashed
- 1/2 cup unsweetened applesauce
- 1/2 cup nonfat plain Greek yogurt
- 2 large egg whites (or 1 egg)
- 1 tsp vanilla extract
- <sup>1</sup>/<sub>4</sub> cup vanilla protein powder (optional)

Nutrition Facts:	
Yield	12
Serving Size	1 muffin
Calories	95
Total Fat	1.5 g
Sugar	4.5 g
Fiber	3.3 g
Carbohydrate	17 g
Protein	6.3 g



## **<u>Recipe Directions</u>**:

- 1. Preheat oven to 400 degrees F, and spray 12-cup muffin tin with nonstick cooking spray.
- 2. In a medium bowl whisk together oat bran, protein powder, baking powder and cinnamon.
- 3. In a separate large bowl, mix mashed banana, applesauce, Greek yogurt, egg whites, and vanilla together until smooth.
- 4. Add wet ingredients to dry ingredients and mix until just combined and let batter sit two minutes to thicken.
- 5. Pour batter into 12 muffin cups and bake 15 minutes, or until toothpick inserted into center comes out clean.
- 6. Cool for 10 minutes before enjoying!

