

Some things are just
**BETTER
TOGETHER.**

Like baking... ➔



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PANCAKE MIX BANANA OATMEAL MUFFINS



INGREDIENTS

- 2 eggs
- 1/2 cup sugar
- 1/3 cup oil
- 3 brown bananas, mashed
- 1/4 cup milk
- 1 teaspoon ground cinnamon
- 1/4 teaspoon vanilla extract (optional)
- 1 cup quick oats
- 2 cups pancake mix

DIRECTIONS

1. Preheat oven to 350 degrees F.
2. In a large mixing bowl, quickly stir with fork or whisk eggs, sugar, and oil for 3 minutes.
3. Stir in mashed bananas.
4. Add milk, cinnamon, and vanilla (if using).
5. Stir in the quick oats.
6. Stir in the pancake mix until just combined (batter should still be lumpy).
7. Put paper liners in a muffin tin or grease the muffin tin.
8. Divide batter into twenty four muffins. Each cup should be mostly full.
9. Bake for 25-30 minutes or until the muffins are golden brown and a toothpick inserted into the center of the muffin comes out clean.

*Based on a Greater Pittsburgh Community Food Bank's
Super Easy Banana Oatmeal Muffins*

» Have bananas but no time to bake? «

Peel the bananas and freeze them in a plastic bag.
Pull them out when you have time to bake.
Frozen bananas will keep for up to a year.

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