



Baked Banana Blueberry Oatmeal Muffins?

 **SERVINGS**

12 muffins

 **COOKING TIME**

25 min

This recipe is a delicious take on your classic blueberry muffins, and easy to make and have ready for meal prep in the mornings. The banana helps to add moisture while Quaker oats add delicious texture to the muffins.

Ingredients

- 2 1/2 cups [Quaker® Oats-Old Fashioned](#)
- 3/4 cup toasted coconut chips (store bought)
- 3 very ripe bananas
- 1/2 cup applesauce
- 1/4 cup light agave nectar
- 1 1/2 teaspoon ground cinnamon
- 1 1/2 teaspoon ground ginger
- 1 teaspoon kosher salt
- 1 cup fresh blueberries

Cooking Instructions

1. Preheat the oven to 375°F. Lightly oil a 12-cup muffin pan and set aside.?
2. Mix the rolled oats, blueberries and coconut chips together in a medium bowl and set aside.?
3. Place the bananas, applesauce, agave nectar, cinnamon, ginger, and salt in a blender and purée into a creamy custard. Pour the custard into the bowl with the oats and coconut and mix well. Fold in the blueberries, then divide evenly among the muffin cups.?
4. Bake for 25-30 minutes until golden on top and slightly firm. Remove from the oven and cool for 10-15 minutes, just to allow the oats to set up.