

Banana Oatmeal Chocolate Chip Muffins

Author: Cliff Carson

Preparation: 20

Cooking: 20

Yield: 24 servings

Cuisine: American

Meal: Desserts

Season: Winter

From Lisa Carson

Ingredients

1 cup	Rolled
oats	½
tsp	Cinnamon
1 cup	
Milk	¼
tsp	Nutmeg
2 cup	Flour (all-
purpose)	½
cup	Margarine
(melted/cooled)	
5 tsp	Baking
powder	
2	Eggs
½ cup	
Sugar	2
tsp	Vanilla
extract	
1 tsp	baking-
soda	2
cup	Banana
(mashed)	
1 tsp	
Salt	½
cup	Chocolate
chips	

Directions

1. Combine oats and milk. Set aside.
2. In a large bowl, mix flour, sugar, salt, baking powder, baking soda, cinnamon and nutmeg.
3. To soaked mixture, add melted margarine, eggs, vanilla and bananas.
4. Add wet mixture and chocolate chips to dry ingredients and stir only until flour is moistened.
5. Fill greased muffin cups and bake at 375 degrees F for 20 minutes.

Lisa's Modifications

- I use 1 cup white flour and 1 cup whole wheat flour instead of 2 cups white flour
- I use melted butter instead of margarine
- I use 1 cup of chocolate chips instead of $\frac{1}{2}$ cup
- I usually use 5 bananas instead of 4 since it helps make the muffins really moist