

BANANA BLUEBERRY OATMEAL CUPS



Gordon
**RESTAURANT
MARKET**

Ingredients *Yield: 12 servings*

Reorder No.	Description	Amount
505412	Gordon Choice Large Grade A Shell Eggs	1.
304096	Old-Fashioned Rolled Oats	2 cups
361032	Baking Powder	1 Tsp.
424307	Kosher Salt	½ Tsp.
224723	Trade East® Ground Cinnamon Spice	1 Tsp.
644482	Large banana, mashed	1
Market Item	Unsweetened Vanilla Almond Milk	1 cup
860311	Light Brown Sugar	2 Tbsp.
513873	GFS® Pure Vanilla Extract	½ Tsp.
451690	Fresh Blueberries	1 cup

Preparation Instructions

Wash hands.

Preheat oven to 350°F.

Grease muffin pan with nonstick cooking spray and set aside.

In a large bowl, combine oats, baking powder, salt, brown sugar, and cinnamon.

In a medium bowl, combine the mashed banana, egg, almond milk, and vanilla extract. Add to the large bowl with the dry ingredients.

Fold in the blueberries. Add mixture onto the prepared muffin pan, filling each cup evenly. Bake for 23-25 minutes or until the cups are a golden brown. Remove from the oven and let the muffins cool in the pan for 5 minutes. Remove from the pan and enjoy.