## Peanut Butter & Snack Banana Oatmeal Squares

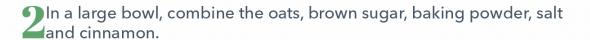
## **Ingredients**

- 2 cups old-fashioned oats ½ cup brown sugar, packed
- 1 ½ teaspoon baking powder
- ½ teaspoon salt
- 1 teaspoon ground cinnamon
- 2 eggs, beaten
- 1 cup milk
- 1 teaspoon vanilla extract
- 1 banana, diced small
- 1/4 cup creamy peanut butter

THESE ARE DELICIOUS HOT, COLD OR ROOM TEMPERATURE. ENJOY WITH A GLASS OF

## Instructions

Preheat oven to 350° F.



- In a medium bowl, combine the eggs, milk, vanilla extract, banana and peanut butter. Pour the wet ingredients into the dry ingredients, and mix well.
- Pour the mixture into an 8" x 8" baking pan that's been prepared with nonstick cooking spray or a thin layer of oil. Let the pan sit on the counter for 15 - 20 minutes to soften the oats.
- Bake at 350°F for 30 minutes or until the top is lightly browned and The center is fully cooked. Cool on a rack for at least 20 minutes before cutting. Cut into 12 squares and store in the refrigerator.



Makes 12 snack squares



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