

Peanut Butter & Banana Oatmeal

Snack 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
¼ cup creamy peanut butter

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

Instructions

- 1 Preheat oven to 350° F.
- 2 In a large bowl, combine the oats, brown sugar, baking powder, salt and cinnamon.
- 3 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.
- 4 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.
- 5 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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