

# Banana & Chocolate Chip Oatmeal Cups

12 ingredients · 35 minutes · 12 servings



## Directions

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1. Preheat the oven to 350F (177°C) and grease a muffin tin with half the coconut oil.
2. In a medium sized bowl, whisk together the rolled oats, protein powder, baking powder, cinnamon and sea salt.
3. In a large bowl, mash the bananas with a fork and then whisk together the maple syrup, vanilla, coconut milk, the remaining coconut oil and eggs. Add the dry ingredients to the wet and stir until fully combined. Gently fold in the chocolate chips.
4. Spoon the mixture into the greased muffin tins and bake for 25 minutes. Let them cool and then remove. Serve and enjoy!

## Notes

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### Leftovers

Refrigerate in an airtight container for up to four days. Freeze for up to three months.

### Serving Size

One serving size is equal to one oatmeal cup.

### Additional Toppings

Top with sliced banana and almond butter.

## Ingredients

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- 2 tbsps** Coconut Oil (melted, divided)
- 2 1/2 cups** Oats (rolled)
- 1/4 cup** Vanilla Protein Powder
- 1 tsp** Baking Powder
- 1 tsp** Cinnamon
- 1/4 tsp** Sea Salt
- 2** Banana
- 1/4 cup** Maple Syrup
- 1 tsp** Vanilla Extract
- 1/2 cup** Plain Coconut Milk (refrigerated, from the box)
- 2** Egg
- 1/3 cup** Organic Dark Chocolate Chips