

# {Skinny} Double Chocolate, Peanut Butter, and Banana Muffins

**Prep: 40 min Cook: 20 min Total: 1 hr Servings: 12**

Calories: 255 Fat: 7g Protein: 7g Carbs: 43g Fiber: 0g

## Ingredients

- 2 medium sized bananas
- 1 cup PBfit
- 3/4 cup milk, any kind
- 1/4 cup honey
- between 2 Tbsp - 1/4 c brown sugar (adjust quantity depending on desired sweetness)
- 2 eggs
- 1 tsp Vanilla Extract
- 1/4 tsp salt
- 1/2 tsp baking powder
- 1 tsp baking soda
- 3/4 cup oat flour\*
- 4 Tbsp cocoa powder
- 2/3 cup old fashioned oats
- 2/3 cup bittersweet chocolate chips
- - \* To make oat flour, simply process whole oats in blender or food processor until flour-like consistency. Measure AFTER blending.

## Directions

1. Preheat oven to 350 degrees F.
2. Grease 12-cup muffin pan and set aside.
3. In a large bowl (or stand mixer) mix mashed bananas, powder peanut butter, milk, honey, and brown sugar using a hand mixer.
4. Add in eggs and vanilla. Mix until well combined.
5. Add salt, baking powder, baking soda, oat flour, and cocoa powder to wet ingredients and blend.
6. Gently add oats and chocolate chips. Mix until all ingredients are incorporated.
7. Pour 1/3 cup of batter into prepared muffin pan.
8. Bake for 18-20 minutes.

9. Remove from oven and let muffins cool for 10 minutes before removing from pan.
10. Enjoy your {Skinny} Double Chocolate, Peanut Butter, and Banana Muffins!