

Double Chocolate Protein Muffins

- Prep Time: 5 minutes
- Cook Time: 8 minutes
- Total Time: 13 minutes
- Servings: 12 muffins



Ingredients:

- 3 ripe bananas
- 1 1/8 cup Millville Quick Oats
- 2 Golden Large Egg
- 1 1/2 scoop (50 g) Elevation Chocolate Protein Powder
- 3/4 teaspoon Baker's Corner Baking Powder
- 3/4 teaspoon Baker's Corner Baking Soda
- 3/4 teaspoon Stonemill Nutmeg*
- 3/4 teaspoon Stonemill Ground Cinnamon
- 3/4 cup Baker's Corner Semi-Sweet Chocolate Morsels
- pinch of ground Stonemill Sea Salt Grinder
- Carlini Canola Cooking Spray or muffin tin liners

***These are Seasonal items that are only in stores for a limited time and may no longer be available.**

Directions:

1. Heat oven to 350°.
2. Mash bananas in a bowl, reserve. In a food processor or blender, add oats and process to a fine texture. Add bananas, egg, protein powder, baking powder, baking soda, nutmeg and cinnamon. Process until just smooth. Transfer mixture to a large bowl, fold in chocolate morsels and salt.
3. Prepare muffin tin with cooking spray or muffin liners.
4. Divide batter evenly between cups. Bake for 8 minutes or until toothpick comes out clean.



Recipe Courtesy of:
ALDI Test Kitchen