

Banana-Oatmeal Muffins

My version:

- 1 c. rolled oats
- 1 c. milk
- 2 c. all purpose flour - (1 c. wh. & 1 c. whole wheat)
- 1/2 c. white sugar - 1/3 c. Sugar
- 5 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. salt
- 1/2 tsp. cinnamon
- 1/4 tsp. nutmeg
- 1/2 c. margarine melted and cooled ^{1/2 cup} butter
- 2 eggs
- 2 tsp. vanilla
- 2 c. mashed bananas (4-5 med.)

Combine oats and milk and set aside.

In large bowl, mix flour, sugar, salt, baking powder, baking soda, cinnamon and nutmeg.

To soaked mixture, add melted margarine, eggs, vanilla and bananas.

Add wet mixture to dry ingredients and stir only until the flour is moistened.

Fill greased muffin cups and bake
375° - 20 min.