

## Peanut Butter Banana Muffins

### Muffin

1 cup all-purpose flour  
1 cup old-fashioned oats  
1 tsp baking powder  
1 tsp baking soda  
1 tsp cinnamon  
1/8 tsp salt  
2 medium bananas  
½ cup peanut butter (ingredients: peanuts and salt only)  
¼ cup honey  
½ cup plain yogurt  
¼ cup milk  
1 egg  
1 tsp vanilla



### Glaze

1 cup powdered sugar  
1-3 T milk

### Muffin

1. Preheat oven to 375°F.
2. Combine flour, oats, baking powder, baking soda, cinnamon and salt in mixing bowl.
3. In a separate mixing bowl, combine mashed bananas, peanut butter, honey, yogurt, milk, egg, and vanilla.
4. Add the wet ingredients to the dry ingredients and mix until well combined.
5. Line the muffin pan with cupcake liners and pour mixture into the cups
6. Bake for 14-18 minutes.

### Glaze

1. Combine the powdered sugar and milk in a small bowl. Whisk until smooth.
2. After muffins cool, top muffins with milk glaze.