

# Oatmeal Banana Bread

## Instructions

1. Preheat the oven to 350 degrees.
2. Add all of the ingredients except the chocolate chips and blueberries to a high-speed blender or food processor. Blend until the batter is smooth and pourable. Add almond or oat milk if the batter is too thick.
3. Fold the chocolate chips and/or blueberries into the batter if desired.
4. Pour the batter into a greased loaf pan and bake for 35-40 minutes.

## Ingredients

- 2 cups rolled oats (either original rolled oats or gluten-free oats will work)
- 4 large bananas (overripe bananas tend to blend easier)
- 6 tbsp maple syrup, honey, or agave
- 2 large eggs
- 1 tsp baking soda
- 1 cup chocolate chips, optional
- 1 cup blueberries, optional

## Grocery List

### Baking Aisle

- Rolled oats
- Maple syrup
- Baking soda
- Chocolate chips

### Produce

- Bananas
- Blueberries

### Dairy

- Eggs

*Recipe adapted from The Big Man's World.*