

BANANA WEET-BIX MUFFINS



Traffic light category: Amber Serves: 12

Ingredients

- 3 ripe bananas
- 4 Weet-Bix
- 250mL reduced fat milk
- 2 medium eggs
- 1/4 cup olive oil
- 1½ cups self raising flour, sifted
- 2 tbs honey

Method

- 1. Preheat oven to 180°C, lightly grease a 12-hole muffin tray or line with paper patty cases
- 2. In a medium bowl, add bananas, Weet-Bix and milk, mix to combine. Set aside for 10 minutes to soften
- 3. In a large sized bowl add eggs, oil and honey whisk together. Add banana and Weet-Bix mixture, stir to combine.
- 4. Add flour and stir to combine
- 5. Spoon evenly into muffin tray
- 6. Bake for 25 minutes!

Recipe adapted from taste.com.au



