**Chocolate Oatmeal Muffins**

Chocolate and Oatmeal in a tasty muffin?? Um yes please! Our ***Chocolate Oatmeal Muffins*** prove you can have your muffin and eat it too! Full of chocolaty rich flavor and loaded with hearty ingredients, this is a muffin you can truly indulge in. These muffins pair nicely with your cup of morning tea or coffee, a great pre or post workout fuel, and delectable after dinner “treat,” this muffin has no bounds! You can easily whip these up in just under 30 minutes, then store them in the fridge for up to a week or pop half in the freezer to take out and enjoy whenever you're ready. For a heartier breakfast style muffin use less water, for a moister more traditional chocolate muffin use up to 2/3 C water. Never waste overripe bananas again... *use them to make these delicious chocolate muffins!!*

**Ingredients**

* 2 & 1/2 C oats, uncooked (can use gluten free)
* 2 large mashed bananas
* 1/2 - 2/3 C water (less for heartier cupcakes, more for moister muffins)
* 2 & 1/2 Tbsp. creamy natural peanut butter (or nut butter or nut butter sub of choosing)
* 1 & 1/2 tsp. vanilla
* 1 tsp. cinnamon
* 1/4 C unsweetened cocoa powder
* 1/2 C chocolate chips (optional)

**Directions**

1. Preheat oven to 375 degrees.
2. Line a 12-tray muffin tin with parchment paper cups.
3. In a large mixing bowl combine oats, cocoa powder and cinnamon.
4. Heat nut butter in a small bowl for 30 seconds (or until easily stirred).
5. In a small mixing bowl combine nut butter, mashed banana and vanilla. Stir well.
6. Fold wet ingredients to dry, then add 1/4 C water at a time and stir until desired consistency (batter should be thick).
7. Stir in chocolate chips (if desired) spoon batter into baking cups.
8. Place muffin tin in the oven and bake on the middle rack for 15 minutes.
9. Turn off the heat and move the tray to the top rack for an additional 3-5 minutes, keeping the oven door closed.
10. Remove muffin tray from oven and cool before removing each muffin from the tin.

**Eat and Enjoy!**