Banana Bread Oatmeal Bake



Ingredients:

3-4 medium bananas, mashed

⅓ cup brown sugar

2 large eggs

½ tsp salt

½ tsp vanilla

½ tsp baking powder

½ tsp baking soda

2 cups milk

2½ cups old-fashioned oats

¼ tsp cinnamon

1/8 tsp nutmeg

½ cup pecans, chopped

Directions:

- 1. Preheat the oven to 350 degrees F.
- 2. Mash the bananas until most of the lumps are gone. You should have about 1.5 cups.
- 3. Mix the mashed bananas together with the brown sugar, eggs, vanilla, baking powder, baking soda, cinnamon, nutmeg, and salt. Next, whisk in the milk, then stir in the oats. Chop the pecans and stir them in as well.
- 4. Spray the inside of a glass baking dish (9x13) with non-stick spray. Pour in the oat mixture. Cover with foil and bake for 30 minutes. Remove the foil and bake for another 15 minutes or until the center is solid and the edges are slightly golden brown.

Serve warm or refrigerate and enjoy cold!

Enjoy!

