PEANUT-BETTER BREAKFAST MUFFIN

1 Cup whole wheat flour

1 Cup oats

1 tsp baking powder

1 tsp baking soda

1 tsp cinnamon

Pinch of salt

2 medium bananas

½ Cup peanut butter

¼ Cup honey

½ cup high protein yogurt

¼ Cup milk

1 egg

1 tsp vanilla extract

Peanut Butter Drizzle:

3 tbsp peanut butter

1 tbsp honey

¼ Cup milk

Crushed pecans

Preheat oven to 375

In one bowl, mix flour, oats, baking powder, baking soda, cinnamon, and salt

In a separate bowl, mash bananas, then add peanut butter, honey, yogurt, milk, egg, and vanilla extract

Combine wet and dry ingredients, stir until well mixed

Spoon mix into muffin tin with liners

Bake for 15 minutes

Whisk drizzle ingredients together until smooth, then apply to tops of muffins as desired. Sprinkle crushed pecans on top.