Breakfast Peanut Butter Chocolate Chip Oatmeal Cakes
Oshkosh Community YMCA

Peanut butter is the star ingredient in these oatmeal cakes, providing not only flavor, but a boost of plant-based protein too. Hiding a bit in the center of each muffin is a fun way to ensure that peanut butter makes it into every bite.

INGREDIENTS:

- 3 cups old-fashioned rolled oats
- 1 ½ cups low-fat milk
- ½ cup creamy natural peanut butter, divided
- 1/3 cup packed light brown sugar
- ¼ cup unsweetened applesauce
- 2 large eggs, lightly beaten
- 1 teaspoon baking powder
- 1 teaspoon vanilla extract
- ½ teaspoon salt
- ¼ cup mini semisweet chocolate chips

INSTRUCTIONS:

1. Preheat oven to 375°F. Coat a 12-cup muffin tin with cooking spray.
2. Combine oats and milk in a large bowl; let sit for 20 minutes. Add milk, 1/4 cup peanut butter, brown sugar, applesauce, eggs, baking powder, vanilla and salt; stir to combine.
3. Fill each muffin cup with a heaping 2 tablespoons of batter, then divide the remaining 1/4 cup peanut butter and chocolate chips among the muffin cups, about 1 teaspoon each. Cover with the remaining batter, about 2 tablespoons each.

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4. Bake until a toothpick inserted in the center comes out clean, about 25 minutes. Cool in the pan for 10 minutes, then turn out onto a wire rack. Serve warm or at room temperature. Makes about 12 cakes.

Nutrition Facts

Serving size: 1 cake

Calories 213, Fat 9g, Saturated Fat 2g, Cholesterol 33mg, Carbohydrates 26g, Total Sugars 11g, Added Sugars 8g, Protein 7g, Fiber 3g, Sodium 200mg, Potassium 158mg

Nutrition is provided as a courtesy and is an estimate. If this information is important to you, please have it verified independently.

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