



# Flourless Rainbow Muffins

12 Muffins

Easy

up to 15 Min.



## Ingredients:

### For the Muffins:

300 g Oats  
3 Medium Eggs  
3 Bananas  
75 g Caster Sugar  
15 g Dr. Oetker Baking Powder (1  
tbsp)  
15 ml Dr. Oetker Madagascan  
Vanilla Extract (1 tbsp)  
200 ml Whole Milk  
100 g M&Ms

- 1 Pre-heat the oven to 180°C/160°C Fan/Gas Mark 4. Line a 12 hole muffin tray with cases.
- 2 Place the oats, eggs, banana, sugar, Baking Powder, Vanilla Extract and Milk in a blender and blitz together for 2-3 minutes until a smooth batter is formed. Stir half the M&Ms into the mixture.
- 3 Divide mixture equally between the muffin cases and sprinkle the remaining M&Ms on top of the batter. Bake the muffins in the oven for 20-25 minutes until risen and firm. Allow to cool in the tray for 10 minutes and then place on a cooling rack to cool completely.
- 4 Once cooled your muffins are ready to serve and Enjoy!

### Tip from the Test Kitchen

- Add 30g of Cocoa Powder to the mixture and an extra 25ml of milk for a chocolatey muffin mixture!



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