

SERVINGS: 3

PREPPING TIME: 15 MIN

COOKING TIME: 20 MIN

INGREDIENTS

500g rolled oats
2 tsp baking powder
1 tsp cinnamon
1/8th tsp nutmeg
1/2 tsp salt
36oml of cow's milk
2 chicken eggs

Cooking oil

DIRECTIONS

- 1. Preheat oven to 180°C
- 2. Coat 3 cake mould with cooking oil.
- In a large bowl combine oats, baking powder, cinnamon, nutmeg, and salt.
- 4. In a separate bowl mix together mashed bananas, eggs, and milk until well combined.
- 5. Gradually pour the milk mixture into the oat mixture, stirring thoroughly after each addition to ensure everything is well combined.
- Evenly divide the oat mixture into 3 cake mould and then top each one with a few slices of banana.
- 7.Bake for 20-25 minutes or until set and cooked through. Allow to cool and then store in an airtight container in the fridge for up to 5 days. Reheat for consumption.

NOTES

Chocolate chips, blueberries or sliced banana for toppings.