DIY Mason Jar Banana Oatmeal Muffin Mix

By Chef Jen RDN/LDN, RYT-200

Ingredients:
- 1 ½ cups old fashioned oats
- 2 tbsp powdered milk
- 2 ½ tbsp brown sugar
- ⅛ tsp baking powder
- ¼ tsp cinnamon
- ¼ tsp salt
- (optional small side bag of ¼ cup toasted walnuts)
- (1) 16 oz (pint) mason jar with lid
- Ribbon or bow
- Gift tag or recipe card or print out on paper

Preparation:
1. Layer ingredients in mason jar, carefully tapping down after each scoop. Screw on cap and decorate with ribbon or bow. If adding nuts, tape nuts to top or side of lid.

2. Recipe card to read:

   Banana Oat Muffin Mix

   Makes: 6 muffins

   Preheat oven to 375°F. In a large bowl mash 1 very ripe banana with 1 large egg. Whisk in ¾ cup water and 1 tsp vanilla. All at once, add mason jar dry mix. Stir with a wooden spoon or silicone spatula. If desired, fold in toasted nuts. Let batter rest for ~5 minutes. Scoop into greased muffin pan and bake ~20-25 minutes, or until toothpick in center of muffin comes out clean. Cool on wire rack.