Blended Baked Oats

Ingredients:

2 cups oats

8 bananas, divided

4 large eggs

2 cups milk

4 tablespoons honey/ maple syrup

3 teaspoons baking powder

4 tablespoons Nutella/ peanut butter

1. Preheat oven to 180 degrees C. Grease your baking dish.
2. In a blender, grind oats until it is a fine powder and set aside.
3. In a medium bowl, mash 5 bananas until smooth. Whisk in eggs, milk and honey. Fold in ground oats and baking powder until it resembles a pourable batter.
4. Pour batter in the baking dish and drop dollops of Nutella in different spots throughout the batter. Using a batter knife, swirl Nutella through batter.
5. Slice the remaining bananas and place on top of batter.
6. Bake until golden brown and a toothpick inserted in the middle comes out clean, about 25 minutes.
7. Serve when warm.