



## Chocolate Chip Blender Banana Bread



1/8th of recipe (1 slice): 128 calories, 2.5g total fat (1g sat fat), 190mg sodium, 26.5g carbs, 3g fiber, 6g sugars, 4.5g protein

**Green Plan [SmartPoints](#)® value 3\***

**Blue Plan (Freestyle™) [SmartPoints](#)® value 3\***

**Purple Plan [SmartPoints](#)® value 3\***

**Prep:** 5 minutes    **Cook:** 40 minutes



Tagged: [Breakfast Recipes](#), [Vegetarian Recipes](#), [Four or More Servings](#)

### Ingredients

2 cups old-fashioned oats  
1 cup (about 2 medium) mashed extra-ripe bananas  
1/2 cup (about 4 large) egg whites or fat-free liquid egg substitute  
1/4 cup unsweetened vanilla almond milk  
3 tbsp. Truvia spoonable no-calorie sweetener (or another calorie-free sweetener that's twice as sweet as sugar)  
2 tsp. baking powder  
1/2 tsp. cinnamon  
1/8 tsp. salt  
2 tbsp. mini semi-sweet chocolate chips

### Directions

Preheat oven to 350 degrees. Spray a 9"X5" loaf pan with nonstick spray.

In a blender, pulse oats to the consistency of coarse flour.

Add all remaining ingredients to the blender *except* chocolate chips. Blend until smooth and uniform, stopping and stirring as needed.

Transfer to the baking pan and smooth out the top. Top with chocolate chips, and lightly press to adhere.

Bake until a knife inserted into the center comes out clean, 35 - 40 minutes.

**MAKES 8 SERVINGS**

**SmartPoints**® value\* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the **SmartPoints**® values\* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

\*The **SmartPoints**® values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the **SmartPoints**® trademark.