



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

[Click for WW Points® value*](#)

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

More: [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

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free product samples, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our [editorial](#) and [advertising](#) policies.

*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark. For those on the Diabetic Plan, values may vary.

Questions on the WW Points® values listed? [Click here.](#)

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. [Click here](#) for more information.