Peanut Butter Banana Overnight Oats

Serves 1

1 small ripe banana
½ cup old-fashioned oats
½ cup milk
2 tablespoons vanilla yogurt
1 tablespoon peanut butter
2 teaspoons honey
½ teaspoon ground cinnamon

Tara Says: Here’s another one for those grab-and-go kind of mornings. If you’ve never heard of overnight oats before, it’s simply oatmeal that steeps in the fridge overnight. There are hundreds of ways to make it, using fruit, nuts, and other toppings -- this is one of my favorites. It’s packed with protein, thanks to the yogurt and peanut butter, and features the goodness of honey and banana. It’s a satisfying, sweet, and energizing way to start your day.

In a 12-ounce Squoval™ Baker, mash banana with a fork. Add remaining ingredients, mix well, and cover with a plastic lid.

Refrigerate overnight. Stir before serving.
Buttermilk Pancakes

Serves 3 to 4

2 cups all-purpose flour
1/3 cup sugar
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 eggs
2 cups buttermilk
2 tablespoons butter, melted, plus extra for cooking

In a large bowl, combine flour, sugar, baking powder, baking soda, and salt; mix well. In a medium bowl, beat eggs, buttermilk, and 2 tablespoons melted butter; stir into dry ingredients until just combined. Be careful not to overmix the batter or you’ll end up with lots of air bubbles in your pancakes.

Preheat oven to 200 degrees F. On a griddle pan or in a large skillet over medium heat, melt 1 tablespoon butter. Pour about 1/3 cup of batter onto griddle. Cook for 2 to 3 minutes or until bubbles begin to form, then with a spatula, turn over and cook for 2 more minutes or until golden brown.

Place cooked pancakes in a 4-quart Squoval™ Baker and cover with aluminum foil; place in the oven to keep warm while you make the rest of the pancakes. Repeat with remaining batter, adding more butter to the griddle as needed. (Check out the photo on page 4.)

Tara Says: Here’s how I like my pancakes: hot and dripping with melted butter. Here’s how I don’t like my pancakes: cold and rubbery. So when I realized that I could keep pancakes warm by placing them inside of a 4-quart Squoval Baker, covered with foil in a warm oven, I was thrilled. Oh, and if any kids are reading this, this is a great way to treat mom and dad with breakfast in bed. Trust me, they’re going to love this.
Poke Cake

Temp-tations® 3 Quart Baker

**Prep Time:** 15 minutes

**Bake Time:** back of the box

**Ingredients**

1 box your favorite brownie mix (plus the ingredients needed on the box)

40 mini marshmallows

1 cup marshmallow fluff

3 tbsp. hot fudge sauce warmed in the microwave

6 crushed graham crackers for garnish

**Directions:**

1. Prepare brownie mix according to box directions and bake in your Temp-tations® 3 Quart Baker according to directions. Then let cool.
2. Using the bottom of a wooden spoon, poke holes throughout the brownies.
3. Microwave the marshmallow fluff so it can be poured and pour into the poke holes.
4. Turn on broiler.
5. Top brownies with a layer of marshmallows and broil until golden brown. About 1-2 minutes.
6. Drizzle with hot fudge and garnish with graham crackers.
7. Enjoy!

*Recipes Provided by Tara Tesher*