

Are We Missing It?: Luke 11:37-44
Week 6 of Dinner with Jesus Series

July 24, 2022
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Our challenge: Are we _____
to Jesus at the _____?

1. God loves us _____ to let us _____ on the
abundant life he has for us.

2. _____ makes all the difference.

A Pharisee who put his faith in Jesus (Philippians 3:5-9)

Others REFUSED to repent (Luke 11:32)

“Make sure the light you think you have is not actually darkness.” (Luke 11:35)

Remember!

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Larry's Favorite Banana oatmeal muffins (or loaf)

4oz (1/2 Cup) Butter, melted

5oz (Just over 1/2 Cup) Greek Yogurt, Plain or Vanilla. *See Note

1 Tsp Pure Vanilla Extract (I've used Almond extract too)

2 Large Eggs, at room temp.

1 3/4 cups Oat Flour, to keep Gluten Free use Gluten Free Oats *See Note

1 Tsp Baking Soda

1 Tsp Cinnamon

3 (Roughly 12oz) Very Ripe Bananas, mashed

*I use one container of Ratio Keto yogurt because it's low carbs and isn't very sweet

*If you can't find oatmeal flour, I get regular oatmeal and put it in a food processor to make my own flour.

I don't use any sugar in this recipe because the flavored yogurt and bananas are sweet enough for us.

I also like to change it up by adding blueberries, raspberries, strawberries, apples, nuts, ginger, dried fruits, etc...

Preheat oven to 350F

Grease a 9X5 loaf pan or use muffin pan

Melt butter. In a large bowl mix together the butter, vanilla and yogurt. Then add eggs. Mix in oat flour, baking soda, and cinnamon. Fold in bananas and anything else you wish to add.

Pour into prepared loaf pan or muffin pan

Bake for 40-50 minutes. Check with a clean knife to see if it's done. Knife should come out free of batter.

Let cool on a wire rack for 30 minutes before inverting out of the pan too cool completely. Enjoy!