

## **Greek Yogurt Banana Muffins**

Creditable grain ingredient is whole wheat flour bleached.

206 kcal

4.52 g

33.84 g

5.36 g

**Nutrients Per Serving** 

**Calories** 

Protein

**Total Fat** 

Carbohydrates

Grains/Breads

50 Servings Ingredients Weight Measure **Directions** 1. Combine yogurt and water in mixing bowl. Whisk until 2 lbs. 12 oz. Dannon Plain Fat-free Greek Yogurt 5½ cups well blended. Fold in banana puree and vanilla. 2 lbs. Water, room temperature 4 cups Set aside. 2. Add cinnamon and ginger to dry muffin mix in a 1 lb. 12 oz. Pureed bananas 4 cups large bowl. Add yogurt and water mixture to dry muffin (approximately 9 bananas) mixture. Mix just until blended. Do not overmix. McCormick vanilla 2 Tbsp. 3. Portion using a No. 12 scoop into greased or paper-lined 5 lbs. Gold Medal® Muffin Mix, 1 box muffin pans. Whole Grain Variety 4. Bake at 350° F in convection oven for 17-20 minutes. Rotate pans one-half turn after 9 minutes of baking. McCormick cinnamon 1 Tbsp. + 1 tsp. If using a conventional oven, cook for 24 minutes; McCormick ginger  $\frac{1}{2}$  tsp. combi-oven 10-12 minutes. No turning is required. Top should be golden brown. Granulated sugar 2 Tbsp. 5. Optional: Mix sugar and cinnamon together and McCormick cinnamon 1 Tbsp. + 1 tsp. sprinkle tops of muffins. Serving: Yield: 1 muffin: one No. 12 scoop (44 g) provides 1 grain equivalent. 56 servings

2.65 q

16.69 mg

14.35 IU

1.51 mg

Iron

Calcium

Sodium

**Dietary Fiber** 

Saturated Fat

Cholesterol

Vitamin A

Vitamin C

Recipe HACCP Process: #2 Same Day Service

0.50 mg

48.29 mg

247.11 mg

1.51 g