



Greek Yogurt Banana Muffins

Grains/Breads

Recipe HACCP Process: #2 Same Day Service

Ingredients	50 Servings		Directions
	Weight	Measure	
Dannon Plain Fat-free Greek Yogurt	2 lbs. 12 oz.	5½ cups	<ol style="list-style-type: none"> 1. Combine yogurt and water in mixing bowl. Whisk until well blended. Fold in banana puree and vanilla. Set aside. 2. Add cinnamon and ginger to dry muffin mix in a large bowl. Add yogurt and water mixture to dry muffin mixture. Mix just until blended. Do not overmix. 3. Portion using a No. 12 scoop into greased or paper-lined muffin pans. 4. Bake at 350° F in convection oven for 17-20 minutes. Rotate pans one-half turn after 9 minutes of baking. If using a conventional oven, cook for 24 minutes; combi-oven 10-12 minutes. No turning is required. Top should be golden brown. 5. Optional: Mix sugar and cinnamon together and sprinkle tops of muffins.
Water, room temperature	2 lbs.	4 cups	
Pureed bananas <i>(approximately 9 bananas)</i>	1 lb. 12 oz.	4 cups	
McCormick vanilla		2 Tbsp.	
Gold Medal® Muffin Mix, Whole Grain Variety	5 lbs.	1 box	
McCormick cinnamon		1 Tbsp. + 1 tsp.	
McCormick ginger		½ tsp.	
Granulated sugar		2 Tbsp.	
McCormick cinnamon		1 Tbsp. + 1 tsp.	

Serving:

1 muffin: one No. 12 scoop (44 g) provides 1 grain equivalent. Creditable grain ingredient is whole wheat flour bleached.

Yield:

56 servings

Nutrients Per Serving

Calories	206 kcal	Saturated Fat	2.65 g	Iron	0.50 mg
Protein	4.52 g	Cholesterol	16.69 mg	Calcium	48.29 mg
Carbohydrates	33.84 g	Vitamin A	14.35 IU	Sodium	247.11 mg
Total Fat	5.36 g	Vitamin C	1.51 mg	Dietary Fiber	1.51 g