

SUPER POWER GRANOLA MUFFINS

9 - 10 Muffins

YIELD

10 minutes

PREP TIME

30 minutes

TIME TO COOK

NOTES

INGREDIENTS

- All purpose flour - 1.5 cup
- Sugar - 1 cup
- Baking powder - 1 tsp
- Baking Soda - ½ tsp
- Salt - ¼ tsp
- Unsalted Butter - 110 gm
- Large egg -1
- Milk - ½ cup
- Vanilla Extract - 1 tsp
- Mashed ripe banana -3/4 cup
- Super Power Granola - ½ cup, pulsed
- Sweetened shredded Coconut - ½ cup

PROCEDURE

- Preheat oven to 175°C.
- Line 9 muffin cups with paper liners
- Sift flour, sugar, baking powder, baking soda and salt in the bowl of the mixer.
- Add melted butter and blend.
- Combine eggs, milk, vanilla, mashed bananas and add them to the bowl. Don't over mix.
- Fold in the granola and coconut into the batter.
- Spoon the batter into the paper liners to the top.
- Bake for 25 - 30 mins or until tops are brown and a toothpick comes out clean.
- Cool and remove from the pan