Greek Yogurt Banana Muffins

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Grains/Breads

Recipe HACCP Process: #2 Same Day Service

Ingredients	50 Servings Weight	50 Servings Measure
Dannon Plain Fat-free Greek Yogurt	2 lbs. 12 oz.	5½ cups
Water, room temperature	2 lbs.	4 cups
Pureed bananas *(approximately 9 bananas)*	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.

Directions

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.

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