



Greek Yogurt Banana Muffins

This recipe was developed in partnership with National Dairy Council®, The Dannon Company, Inc., Sodexo USA, Inc. and McCormick. Special thanks to the American Dairy Association Mideast and Cabell County Schools in West Virginia for providing support and assistance during the recipe development process.

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, <i>Whole Grain Variety</i>	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