

Banana-Yogurt-Granola Muffins

Makes 10 regular or 12 smaller muffins

Muffins

1 cup whole wheat flour or whole wheat pastry flour
1/2 cup AP flour
2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. cinnamon
1/8 tsp. nutmeg
1/8 tsp. allspice
1/2 cup sugar
1 egg
1 small (5.3 oz.) container Oikos plain Greek yogurt
1 tsp. vanilla extract
2 Tbsp. canola oil
2 medium very ripe bananas, mashed
1/2 cup granola - [homemade](#) or store-bought

Topping

1 small (5.3 oz.) container Oikos plain Greek yogurt
1 Tbsp. powdered sugar
1/4 tsp. vanilla
1/2 cup granola - [homemade](#) or store-bought

Preheat the oven to 375 and grease a muffin tin.

Sift together the flours, baking powder, salt, cinnamon, nutmeg, and allspice.

In another bowl, beat the egg and the sugar until well combined. Then mix in the yogurt, vanilla, canola oil and bananas. Add the dry ingredients to the wet ingredients in 2 or 3 additions. Fold in the granola.

Spoon the batter into the prepared muffin tin and bake for about 16-20 minutes, or until a toothpick inserted comes out clean. Let muffins cool in pan for 5 minutes before transferring to a rack to cool completely.

To make the topping, mix together the yogurt, sugar, and vanilla until well combined (add more sugar/vanilla/whatever you want to taste). Spoon the yogurt onto the muffins and then top with the remaining 1/2 cup granola.