



# Banana Yogurt Muffins with Granola Topping

Banana Yogurt Muffins are the freshest way to jumpstart your morning! Made with our delicious [Banana Oat Chewy Granola Bars](#) and Greek yogurt, you will be able to savor an indulgent moment before dropping the kids off or after your workout. Great for meal prepping, try this easy recipe for a less complicated routine.

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**Makes 12 Servings**

## Ingredients:

### Banana Yogurt Muffins Ingredients:

5 [Banana Oat Chewy Granola Bars](#), unwrapped  
1 1/2 cups all-purpose 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  
5.3 oz. plain Greek yogurt  
1 tsp. vanilla extract  
2 tbsp. canola oil  
2 medium ripened bananas, mashed

### Granola Topping Ingredients:

5 [Banana Oat Chewy Granola Bars](#), unwrapped  
5.3 oz. plain Greek yogurt  
1 tbsp. powdered sugar  
1/4 tsp. vanilla

## Supplies:

Muffin pan liners

## Directions:

1. Preheat oven to 375 degrees, and grease muffin pan.
2. Mix together the flour, baking powder, salt, cinnamon, nutmeg and allspice.
3. In another bowl, mix the egg and sugar until combined; then add the yogurt, vanilla, canola oil and mashed bananas.
4. In a food processor, blend the 5 granola bars until finely crushed; set aside.
5. Combine the dry ingredients and the wet ingredients. Fold in the granola.
6. Add the batter to each muffin tin and bake for 16-20 minutes, or until toothpick comes out clean.
7. Let muffins cool for 10 minutes.
8. While the muffins are baking, mix together the yogurt, powdered sugar and vanilla until combined (flavor to taste).
9. In a food processor, blend the remaining 5 granola bars until finely crushed; set aside.
10. Add the yogurt mixture to the cooled muffins and top with remaining 1/2 cup granola.