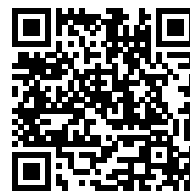


Delicious Granola Muffins



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Recipe by: Laura Vitale

Makes 12

Prep Time: 15 minutes

Cook Time: 25 minutes

Ingredients

For the batter:

- __ 1/2 cup of Granulated Sugar
- __ 2 Eggs
- __ 1/2 cup of Neutral Oil, such as vegetable oil or light olive oil
- __ 2 tsp of Vanilla Extract
- __ 1 1/2 cups of All Purpose Flour
- __ 1/2 tsp of Baking Soda
- __ 1 tsp of Baking Powder
- __ 1/4 tsp of Salt
- __ 1 cup of Granola
- __ 3/4 cup of Buttermilk
- __

For the topping:

- __ 1 cup of Granola
- __ 2 Tbsp of Brown Sugar
- __ 1 Tbsp of Flour
- __ 2 Tbsp of Melted Butter
- __ 1/4 tsp of Cinnamon

1) Preheat your oven to 350 degrees, line a 12 piece muffin tin with liners and set aside. In a bowl, stir together the flour, granola, baking powder, baking soda and salt, set aside.

2) In a large bowl, whisk together the eggs and sugar until pale, then add the oil and vanilla and whisk to combine.

3) Add the flour mixture along with the buttermilk and fold until just combined, divide amongst your liners and set aside.

4) In a small bowl, stir together all the ingredients for the topping, sprinkle on top of each one, pop in the oven and bake for 20-25 minutes, allow to cool slightly and serve!

