

Blueberry Greek Yogurt Muffins



Servings:

12 muffins

Prep Time:

15 minutes

Cook Time:

20 minutes

Ingredients

- 8 oz **Greek Yogurt**, plain
- ¼ cup **Milk**
- 1 **Egg**
- ¼ cup **Honey**
- 1 tsp **Vanilla Extract**
- 1 cup **Old Fashioned Oats**
- ¾ cup **Whole Wheat Flour**
- 1 tsp **Baking Powder**
- ½ tsp **Baking Soda**
- ¼ tsp **Salt**
- 1 cup **Blueberries**, lightly tossed in flour
- ¼ cup **Melted Butter**

Method of Preparation

Step 1

Preheat oven to 375°F. Line muffin pan with liners.

Step 2

In a bowl, whisk together yogurt, milk, egg, vanilla and honey. Set aside.

Step 3

In a separate bowl, whisk oats, flour, baking soda, baking powder, and salt.

Add blueberries to bowl and mix.

Baking Tip: Lightly toss blueberries in flour to help keep the fruit from sinking to the bottom.

Step 4

Fold liquid mixture and melted butter into dry ingredients. Do not over mix the batter.

Step 5

Scoop batter into muffin cups.

Bake for 15-20 minutes until golden brown.

Allow muffins to cool. Remove from pan and continue to cool on a wire rack.

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