



Spiced Yogurt Muffins

Grains/Breads

Recipe HACCP Process: #2 Same Day Service

Ingredients	50 Servings		Directions
	Weight	Measure	
Dannon plain fat-free Greek yogurt	1 lb. 13 oz.	6½ cups	<ol style="list-style-type: none"> 1. Combine yogurt and water in mixing bowl. Whisk until blended. Set aside. 2. Add spices to dry muffin mix in a large bowl. Add yogurt and water mixture to the muffin mixture. Mix until just 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 until top is golden brown. 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.
Water, room temperature	2 lbs.	4 cups	
Gold Medal® Muffin Mix, Whole Grain Variety	5 lbs.	1 box	
McCormick pumpkin pie spice		3 Tbsp. 2 tsp.	
McCormick Chipotle cinnamon		2 Tbsp. 1 tsp.	

Serving:

1 muffin (52 g); one No. 12 scoop provides 1 grain equivalent. Creditable grain ingredient is whole wheat flour bleached.

NOTE: Dannon plain regular yogurt can be substituted for Greek.

Yield:

50 servings:

Nutrients Per Serving

Calories	209 kcal	Saturated Fat	2.95 g	Iron	0.50 mg
Protein	4.02 g	Cholesterol	18.27 mg	Calcium	43.90 mg
Carbohydrates	33.42 g	Vitamin A	1.63 IU	Sodium	309.84 mg
Total Fat	5.93 g	Vitamin C	0.09 mg	Dietary Fiber	1.22 g