



Muffins

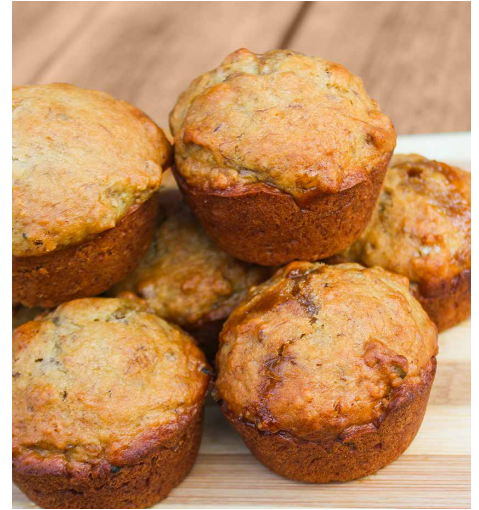
With banana and caramel

 **Featuring Khaja
Almond Sunrise Granola**

- **Prep time:** 15 min.
- **Bake time:** 12 minutes
- **Yield:** 1 dozen

 **Ingredients:**

- 2 cups flour
- $\frac{3}{4}$ cup sugar
- $\frac{3}{4}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 1 cup Khaja Almond Sunrise Granola
- 3 very ripe, darkly speckled, large bananas, mashed well ($1\frac{1}{2}$ cups)
- $\frac{1}{4}$ cup plain yogurt
- 2 large eggs beaten lightly
- 6 tablespoons butter, melted and cooled
- 1 teaspoon vanilla extract
- Soft caramels



 **Instructions:**

1. Preheat oven to 350°F.
2. Grease muffin pan with cooking spray and set aside.
3. In a large bowl, whisk together the flour, sugar, baking soda and salt, then stir in the granola.
4. In a separate bowl, combine the mashed bananas, plain yogurt, eggs, butter and vanilla.
5. Delicately fold the wet banana mixture into the dry mixture, adding it in thirds until the wet and dry ingredients are just combined.
6. Pour the batter into the prepared muffin pan.
7. Place caramels into the center of each muffin and bake for 10-12 minutes, or until a toothpick inserted into a muffin comes out clean.