

Hearty Granola Muffins

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| 1-1/2 cups flour | 3/4 cup brown sugar |
| 1 teaspoon baking soda | 1/3 cup sunflower oil |
| 1/4 teaspoon salt | 2 cups <i>Great Granola*</i> |
| 1 cup vanilla soy milk or buttermilk | |
| 2 egg whites, beaten | |

- Preheat oven to 400°. Line or grease 12 muffin tins.
- In a large bowl, combine flour, baking soda and salt. Set aside.
- In a smaller bowl, whisk together soy milk, egg whites, sugar and oil.
- Pour liquid ingredients into flour mixture and stir just until combined. Do not overmix. Add granola and stir just until blended, taking care not to overmix.
- Scoop batter into muffin tins. Bake approximately 25 minutes or until muffin tests done with a toothpick. Serve warm!

**If these Natural Ovens products are not available in your store, contact customer service.*



Recipe created by Jean Ecos, Natural Ovens Test Kitchen Specialist