

French Vanilla Granola Streusel Muffins

Recipe By Victoria Dwek



Cooking and Prep:  30
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Serves:  12

Contains:     

Preference: Dairy

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Source: Kosher.com

Exclusive

Ingredients (14)

Muffin

- 1 cup yogurt
- 1 cup **Gefen French Vanilla Granola Cereal**
- 1 and 1/2 cups flour
- 1 cup sugar
- pinch salt
- 1/2 teaspoon baking soda

- 1/2 teaspoon cinnamon
- 2 eggs
- 1/2 cup oil
- 1 teaspoon Gefen Vanilla Extract
- 1 cup blueberries

Streusel

- 1 and 1/4 cups Gefen French Vanilla Granola Cereal, or other granola
 - 1/2 cup brown sugar
 - 1/4 cup (1/2 stick) margarine, at room temperature
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Start Cooking

Make the Muffins

1. Preheat oven to 375 degrees Fahrenheit. Line a 12 cup muffin pan with cupcake liners (or grease well).
2. Add yogurt and granola to a bowl. Combine dry ingredients and add them to the bowl. Combine wet ingredients and add them to the bowl.
3. Fold in blueberries. Divided batter between muffin cups.
4. Prepare the streusel. Combine granola, brown sugar, and butter/margarine in a bowl. Knead with your fingers until ingredients come together to form a streusel. Sprinkle over muffins.
5. Bake for about 15 minutes, until tops are firm.