



Spiced Yogurt Muffins

This recipe was developed in partnership with National Dairy Council®, The Dannon Company, Inc., Sodexo USA, Inc. and McCormick. Special thanks to the American Dairy Association Mideast and Cabell County Schools in West Virginia for providing support and assistance during the recipe development process.

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"> Combine yogurt and water in mixing bowl. Whisk until blended. Set aside. 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. Portion using a No. 12 scoop, into greased or paper-lined muffin pans. 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.

Yield:

50 servings:

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

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