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by Yes Chef!

Banana Berry Yoghurt Muffins



Ingredients

2 cups wholemeal self-raising flour
1/2 cup self-raising flour
1 tsp ground cinnamon
1/2 cup brown sugar
1 cup banana, mashed
1 tsp vanilla extract
1 egg, lightly beaten
1 3/4 cups fat-free yoghurt
1/4 cup extra-light olive oil
1/2 cup frozen or fresh blueberries

Preparation

1. 1. Preheat oven to 190C (170C fan-forced). Line a 12-hole, 1/3 cup capacity muffin pan with paper cases.
2. 2. Combine flours, cinnamon and sugar in a large bowl. Make a well. Add banana, vanilla, egg, yoghurt and oil. Stir until just combined. Spoon into paper cases. Top with blueberries.
3. 3. Bake for 20 to 25 minutes. Stand in pans for 2 minutes. Transfer to a wire rack to cool.

Cooks Note

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