



Pumpkin Banana Oat Muffins

Jacob · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

12

Description

These healthy pumpkinbananaoat muffins are a delicious grabandgo snack that combines oats pumpkin and banana with autumn spices and Greek yogurt

Ingredients

- - 1 cup all-purpose flour - 1 cup oat flour - 1 teaspoon baking soda - 1 teaspoon baking powder - 1 teaspoon salt - 1 teaspoon cinnamon - 1 teaspoon ground ginger - 1 teaspoon ground nutmeg - ½ teaspoon ground cloves - 1 stick butter
- softened - ½ cup brown sugar - ¼ cup white sugar - 2 eggs - ½ cup vanilla Greek yogurt - 1 teaspoon vanilla extract - 1 cup pumpkin purée - ¾ cup mashed ripe bananas - ½ cup semisweet chocolate chips - ½ cup chopped toasted pecans - 1 cup vanilla-coconut granola - ¾ cup semisweet chocolate chips - ½ cup chopped toasted pecans

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Combine flour
2. oat flour
3. baking soda
4. baking powder
5. salt
6. cinnamon
7. ginger
8. nutmeg
9. and cloves in a bowl. Combine butter
10. brown sugar
11. and white sugar in a separate bowl and mix well using an electric mixer. Add eggs
12. yogurt
13. and vanilla extract and mix again on medium speed. Add pumpkin purée and mashed bananas; blend. Fold in chocolate chips and pecans. Stir flour mixture into batter. Combine granola
14. chocolate chips
15. and pecans in a bowl and set topping aside. Spoon batter into the prepared muffin cups
16. filling each 2/3 full. Sprinkle with topping. Bake in the preheated oven until a toothpick inserted in the center comes out clean
17. 25 to 30 minutes.