

Vanilla Yogurt Muffins



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Recipe by: Laura Vitale

Makes 12

Prep Time: 5 minutes

Cook Time: 20 minutes

Ingredients

- 1/4 cup of Vegetable Oil
- 1/2 cup of Granulated Sugar
- 1 1/2 cup of Vanilla Yogurt
- 1 tsp of Vanilla Extract
- 1 tsp of Baking Powder
- 1/2 tsp of Baking soda
- 1/4 tsp of Salt
- 2 Large Eggs
- 2 cups of All Purpose Flour
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For the Streusel Topping:

- 1/2 cup of Brown Sugar
- 1/4 cup of Raw Sugar
- 1 1/2 Tbsp of Unsalted Butter, melted
- 1/2 tsp of Cinnamon
- 1/4 tsp of Salt

1) Preheat the Oven to 375 degrees, line a muffin tin with liners and set aside.

2) In a large bowl, mix together the flour, baking soda, baking powder and salt and set aside.

3) In a large measuring cup or a bowl, whisk together the yogurt, eggs, vanilla, oil and sugar.

4) Pour wet ingredients into the dry and mix until they are all incorporated.

5) Divide the batter in the prepared muffin tin and set aside.

6) In a small bowl, mix together all of the ingredients for the topping, scatter the topping evenly on top of each muffin.

7) Bake for 18 to 20 minutes or until fully cooked through and golden brown.

