



Whole Wheat Strawberry Muffins

Ingredients:

Non stick cooking spray

- 1 cup strawberries, chopped
- 2 eggs
- 1 cup plain yogurt (one small container)

1/4 cup margarine, melted

1 teaspoon vanilla

2 cups whole wheat flour

1/2 cup brown sugar, packed

1 1/2 teaspoons baking soda

Equipment:

Muffin Tin Small mixing bowl Medium mixing bowl

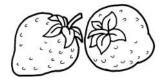
Number of Servings: 12 Prep Time: 10 minutes Total time: 30 minutes For more recipes, please visit: www.fcs.ext.vt.edu/recipes



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Directions

- 1. Heat oven to 400°F. Grease muffin tin with cooking spray to prevent sticking, or use paper liners.
- 2. Melt margarine in small saucepan or microwave. Set aside.
- 3. Wash strawberries, remove stems and tops and throw away. Chop berries into small pieces, add to small bowl. Add eggs, yogurt, melted butter and vanilla. Mix well.
- 4. In a medium bowl mix together whole wheat flour, brown sugar and baking soda. Mix well.
- 5. Add strawberry mixture to flour mixture. Mix well until ingredients are wet. Do not over mix.
- 6. Spoon the whole wheat strawberry muffin batter into muffin tins, about 2/3 full. Bake for 20 minutes or until tops are golden brown.



Nutrition Facts Serving Size: 1 muffin Servings: 12	
Amount Per Serving	
Calories 154	Calories from Fat 54
	%Daily Value*
Total Fat 6g	9%
Saturated Fat 1g	7%
Cholesterol 38mg	18%
Potassium 167mg	5%
Sodium 226mg	9%
Total Carbohydrate	22g 7%
Dietary Fiber 3g	11%

6%

*Percent Daily Values are based on a 2,000 calorie diet

Protein 5g

Vitamin A

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VCEP-5NP

9%

4%

Vitamin C

Calcium