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# Cranberry & Chocolate Yogurt Muffins

Prep time: 50 minutes

Servings: 12

When my daughters, Maggy and Sharon, were growing up we frequently made muffins together. I like to use yogurt to make muffins because it creates a thick batter that you can generously scoop high in the muffin tin to create a gorgeous puffy muffin. Thinner batters made with milk tend to overflow before they puff. These feature sweet-and-tart cranberries, a secret vitamin C powerhouse, and chocolate.

Submitted by Pam Anderson - [www.threemanycooks.com](http://www.threemanycooks.com)

## Ingredients

3 cups all-purpose flour

3/4 cup light brown sugar

1 tbsp. baking powder

1/2 tsp. baking soda

1/2 tsp. salt

1 cup dried (or wild) cranberries, plus a couple of extra for studding the muffins

1 cup chopped dark chocolate, plus a little extra for studding the muffins

1 1/2 cups Green Valley Creamery Lactose-Free Vanilla Yogurt

2 large eggs

1/2 cup flavorless oil, such as canola

## Instructions

1. Adjust oven rack to middle position and heat oven to 375 degrees.
2. Mix flour, sugar, baking powder, baking soda, and salt in a large bowl; add cranberries and chocolate; toss to combine.
3. Whisk yogurt, eggs and oil in a medium bowl. Add to dry ingredients and stir with a rubber spatula until just combined.

4. Spray a 12-cup muffin tin (with cups of 1/2 cup capacity) with vegetable cooking spray.
5. Use a large ice cream scoop to divide batter evenly among the cups; stud muffin batter tops with additional cranberries and chocolate.
6. Bake until muffins are golden brown, about 20 minutes. Set on a wire rack to cool slightly, just a few minutes. Remove muffins from tin and serve warm.

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**Nutrition Facts:** Amount Per Serving: Calories 330, Fat Cal. 112, Total Fat 12g (18% DV), Sat Fat 2g (10% DV), Trans Fat 0g, Cholesterol 34mg (11% DV), Sodium 301mg (13% DV), Total Carbohydrate 47g (16% DV), Fiber 2g, Sugars 22g, Protein 7g, Vitamin A 1%, Vitamin C 0%, Calcium 11%, Iron 10%.

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