

Dark Chocolate Cherry Muffins

Ingredients

1 1/3 cup all-purpose flour

3/4 cup rolled oats

1/2 cup of brown sugar

1 1/2 teaspoons baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

2 eggs

1 1/2 cups plain Greek yoghurt

1/4 cup peanut butter

1/2 cup canola oil

1/2 cup dried red cherries, chopped

1/3 cup chopped dark chocolate

Instructions

1. Preheat oven to 400°F. Line twelve 2 1/2-inch muffin cups with paper bake cups. In a large bowl stir together all-purpose flour, oats, the brown sugar, baking powder, baking soda, and salt. In another bowl whisk together eggs, yogurt, peanut butter, and oil. Add yogurt mixture all at

once to flour mixture. Stir just until moistened. Fold in cherries and chocolate.

2. Spoon batter into muffin cups.
3. Bake 15 to 18 minutes or until golden. Cool in muffin cups on a wire rack 5 minutes. Serve warm. Makes 12 muffins.