

## Granola Muffins

from [www.angelamoore.typepad.com](http://www.angelamoore.typepad.com)



- 2 cups granola
- 1 cup all purpose flour
- 1/3 cup firmly packed brown sugar
- 2 tsp baking powder
- 1 tsp ground cinnamon
- 1/2 tsp salt
- 1/2 cup milk
- 1/3 cup butter, melted
- 1 egg, slightly beaten
- 1 tsp vanilla
- 1/3 cup slivered almonds
- 1/2 cup flaked coconut

Heat oven to 380. In a large bowl, stir together almonds, flour, brown sugar, baking powder, cinnamon, and salt. In another bowl, blend together the milk, butter, egg, and vanilla. Make a well in the center in dry ingredients. Add milk mixture and stir just to combine. Stir in almonds and coconut. Fill greased muffin tins (or use muffin liners). Bake 14-18 minutes, or until tester comes out clean. Remove from muffin tins and cool on cooling rack. Makes one dozen muffins.