

2 CLASSIC EVERYDAY BAKES

5-INGREDIENT THUMBPRINT COOKIES

Makes 20

INGREDIENTS

For the cookies:

- 3 ripe bananas
- 2½ cups (248g) Kellogg's™ Crunchy Granola with a Hint of Cinnamon
- 5 tbsp peanut butter

For the filling:

- ½ cup dark chocolate, melted
- ½ cup strawberry jam

METHOD

1. Preheat the oven to 180°C and line a baking tray with baking paper.
2. In a medium mixing bowl, mash the bananas until smooth and lump-free. Add the Kellogg's™ Crunchy Granola with a Hint of Cinnamon and the peanut butter. Stir with a spoon until combined.
3. Spoon tablespoon-sized balls of cookie dough onto the baking paper.
4. Use your thumb or the back of a small measuring spoon and press into the middle of the cookie dough to create an indent. *Chefs Tip: *Spray the back of the spoon with grease-spray to ensure that the batter does not stick.*
5. Bake the cookies in the oven for 15-20 minutes until golden.
6. Place the cookies on a cooling rack and allow to cool, about 5 minutes. The cookies will crisp up slightly as they cool.

For the filling:

7. Once cooled, fill half of the cookies with the melted dark chocolate and the other half with strawberry jam until all of the cookies are filled. Serve the cookies on a plate with a glass of milk and ENJOY! **Chef's Tip: Store the cookies in an airtight container for up to a week!*

SECRET CENTRE CARROT CAKE MUFFINS

Makes 12 muffins

INGREDIENTS

- 1¾ cups cake flour
- 1 tsp baking powder
- ½ tsp bicarbonate of soda
- ½ cup oil
- ¾ cup light brown sugar
- 2 eggs
- ½ cup full cream plain yoghurt
- 1 cup finely grated carrots
- 1¾ cups Kellogg's™ Crunchy Granola With A Hint of Cinnamon
- 1 tub (230g) cream cheese, softened
- ¼ cup icing sugar
- 3 tsp milk

METHOD

1. Preheat the oven to 200°C and grease a 12-hole muffin tray.
2. In a large mixing bowl, sieve together the flour, baking powder and bicarbonate of soda.
3. In another mixing bowl, whisk together the oil and sugar. Add the eggs, one at a time until fully incorporated.
4. Fold the dry ingredients into the wet ingredients until just combined.
5. Carefully fold in the yoghurt, grated carrots and 1 cup of Kellogg's™ Crunchy Granola With A Hint of Cinnamon.
6. Add a heaped spoonful of the batter into each muffin tin cup.
7. Whisk together the cream cheese and icing sugar using a fork. Spoon a heaped teaspoon of the cream cheese mixture into the centre of the carrot cake batter and top with more batter, filling the cups ¾ full.
8. Sprinkle the remaining granola over each muffin and bake for about 15 minutes.
9. Allow to cool for 5 minutes, then transfer to a cooling rack to cool completely.
10. Prepare a glaze by stirring about 3 teaspoons of milk into the remaining cream cheese mixture to achieve a runny consistency. Garnish with a drizzle of the cream cheese glaze.
11. Serve for breakfast and ENJOY!