# Baked Pumpkin Yogurt



This delicious baked pumpkin yogurt recipe is perfect for fall or winter! It's also a very filling snack and packed with flavor. Bake in a square pan or in a muffin tin for single servings. Sprinkle extra cinnamon on top before serving.

Serves: 9

Serving size: 1 square or baked yogurt cup

Prep time: 5 minutes Cook time: 20-40 minutes Total time: 25-45 minutes

## Ingredients

- 3/4 cup nonfat vanilla Greek yogurt
- 3/4 cup pumpkin puree
- 4 eggs
- 2 Tablespoons flour
- 1 teaspoon vanilla extract
- 4 Tablespoons maple syrup or honey
- 1/4 tsp cinnamon

### Directions

### **Baking dish**

- 1. Preheat oven to 350 degrees. Spray an 8×8 baking dish with cooking spray and set aside.
- 2. Whisk together yogurt, pumpkin puree, eggs, flour, vanilla, maple syrup, and cinnamon until well combined.
- 3. Pour batter into the baking dish.
- 4. Bake for about 35 to 40 minutes, or until the center is set (no longer jiggles when you move the pan).
- 5. Allow to cool for at least 5 minutes before cutting into squares.

#### Muffin tin

- 1. Preheat oven to 350 degrees. Spray a muffin tin with cooking spray and set aside.
- 2. Whisk together yogurt, pumpkin puree, eggs, flour, vanilla, maple syrup, and cinnamon until well combined.
- 3. Fill each muffin tin about 34 full, leaving a little room.
- 4. Bake for about 20 to 25 minutes, or until the centers of each cup are set (no longer jiggles when you move the pan).
- 5. Allow to cool for at least 5 minutes before removing from the muffin tin. The cups will settle as they cool.







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Nutrition	Facts
Serves 9 <b>Serving size</b>	1 square (75g)
Amount per serving Calories	87
	% Daily Value*
Total Fat 2.4g	4%
Saturated Fat 0.8g	4%
Trans Fat 0.1g	
Cholesterol 93.9mg	31%
Sodium 43.9mg	2%
Total Carbohydrate	I1.1g 4%
Dietary Fiber 0.7g	3%
Total Sugars 8g	
Protein 5.1g	10%
Vitamin D 20mcg	5%
Calcium 49.3mg	5%
Iron 1mg	5%
Potassium 127.8mg	4%
Phosphorus 51.4mg	5%