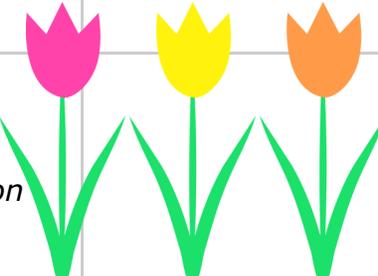


# March Breakfast Menu 2016

Mon	Tue	Wed	Thu	Fri
	<b>1</b> Milk Applesauce Pancakes	<b>2</b> Milk Pineapple Apple Cinnamon Muffin	<b>3</b> Milk Pears Egg & Cheese on English Muffin	<b>4</b> Milk Banana Granola & Yogurt
<b>7</b> Milk Oranges Blueberry Muffin	<b>8</b> Milk Applesauce French Toast Sticks	<b>9</b> Milk Peaches Assorted Cereal	<b>10</b> Milk Pineapple Egg & Cheese on English Muffin	<b>11</b> Milk Banana Granola & Yogurt
<b>14</b> Milk Oranges Assorted Cereal	<b>15</b> Milk Applesauce Pancakes	<b>16</b> Milk Peaches Apple Cinnamon Muffin	<b>17</b> Milk Pineapple Egg & Cheese on English Muffin	<b>18</b> Milk Banana Granola & Yogurt
<b>21</b> Milk Oranges Blueberry Muffin	<b>22</b> Milk Applesauce French Toast Sticks	<b>23</b> Milk Pineapple Assorted Cereal	<b>24</b> Milk Banana Granola & Yogurt	<b>25</b> <p style="text-align: center;"><b>No School</b></p>
<b>28</b> Milk Oranges Assorted Cereal	<b>29</b> Milk Applesauce Pancakes	<b>30</b> Milk Watermelon Apple Cinnamon Muffin	<b>31</b> Milk Apples Egg & Cheese on English Muffin	

## Mini Banana Muffin with Yogurt Topping

### Ingredients

Canola spray  
 4 ripe bananas, mashed  
 1 cup brown sugar  
 2 tbsp butter  
 1 egg lightly beaten  
 2 cups self-rising flour  
 2 tbsp milk  
 pinch of salt  
 Yogurt topping 1 x 60g Yoplait  
 2 cups pure icing sugar, sifted

### Method

Preheat the oven to 180°C. Lightly spray 2 x 24 mini-muffin trays with canola spray and set aside.

In a bowl, combine the bananas, butter, egg and milk.

In a separate bowl, add the sifted flour, sugar and salt.

Tip the wet ingredients into the dried ingredients a fold until just combined.

Spoon even amounts into muffin tray and bake for 15-18 mins.

Leave to cool on a rack.

Combine topping ingredients and spoon half a teaspoon of topping on each muffin