

Banana Nut Muffins



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Corbion
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A twist on a warm, comforting baked favorite – banana nut – this time as a rich, on-the-go muffin.

Instructions:

Yogurt Cake Base 2.0	25.00
Whole eggs	9.00
Vegetable oil	7.00
Water (variable)	3.00
Banana puree	3.50
Banana Fruit Ice	1.50
Walnut pieces	3.00
Total:	52.00 lbs

Procedures:

1. Mix Yogurt Cake 2.0 and eggs for 1 minute on low speed.
2. Continue mixing for 3 minutes on medium speed.
3. Gradually add vegetable oil and water while mixing for 1 minute on low speed.
4. Scrape bowl down
5. Add in banana puree, banana fruit ice and walnuts.
6. Continue mixing 3 minutes on low speed.

Bake Temp: 375°F.

Bake Time (variable): 25 mins

Pour into muffin cups for baking.

Yogurt Cake Base 2.0 ingredients

Sugar, enriched bleached wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), canola oil, modified corn starch, yogurt powder (non-fat milk solids, lactic acid, cultures, natural and artificial flavor) and 2% or less of each of the following: wheat gluten, salt, sodium bicarbonate, sodium aluminum phosphate, whey (milk), soy lecithin, sodium stearoyl lactylate (SSL), polysorbate 60, propylene glycol esters of fatty acids, buttermilk powder, artificial and natural flavor, xanthan gum, sodium caseinate (milk), stabilizer blend (cellulose gum, guar gum, gum arabic, carrageenan, xanthan gum), yellow corn flour, colors (Turmeric, paprika), mono- and diglycerides.