



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Cakes & Muffins, Gluten Free



#### OCCASION

Afternoon Tea



#### FINISHED PRODUCT

Cake, Cupcake, Muffin, Sweet  
Good

## BANANA MUFFINS (GLUTEN FREE)

### INGREDIENTS

#### Group 1

Ingredient	KG
Butter (Softened)	0.060
Bananas (Mashed)	0.225
Water	0.059
Milk (Hot)	0.030
Sugar	0.079
Baking Soda	0.005
Eggs	0.150
<b>GLUTEN FREE BAKING MIX</b>	0.284
<b>Total Weight:</b>	<b>0.892</b>

**Yield:** Makes 10 Muffins

### METHOD

1. Cream together butter and sugar until light and fluffy.
2. Beat in eggs one at a time, mixing well after each addition.
3. Stir in banana and water and mix thoroughly.
4. Stir baking soda into the hot milk and add to creamed mixture.
5. Add Bakels Gluten-Free Baking Mix and stir together.
6. Spoon mixture into a well-greased muffin tin lined with cupcake liners.
7. Bake at 180°C for approximately 15-20 minutes or until done.

8. Leave in the tin for 10 minutes before turning out onto the cooling rack.