



BANANA MUFFINS (GLUTEN FREE)

INGREDIENTS

Group 1

Ingredient

Butter (Softened)
Bananas (Mashed)
Water
Milk (Hot)
Sugar
Baking Soda
Eggs

GLUTEN FREE BAKING MIX

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.



DISPLAY CONDITIONS

Ambient



CATEGORY

Cakes & Muffins, Gluten Free



OCCASION

Afternoon Tea



FINISHED PRODUCT

Cake, Cupcake, Muffin, Sweet
Good

KG

0.060

0.225

0.059

0.030

0.079

0.005

0.150

0.284

Total Weight: 0.892

