



CAKE, SPONGE & MUFFIN, SWEET GOODS

BANANA & CARAMEL MUFFIN

These moist, sweet Banana & Caramel Muffins are a delightful combination of caramel and banana, complemented by a rich caramel ganache, that adds a perfect touch of indulgence.

INGREDIENTS



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MUFFIN

Classic Crème Muffin Mix	1.000kg
Egg	0.150kg
Water	0.340kg
Oil	0.275kg
Banana	0.250kg
Caramel Filling (Ready-To-Use)	0.035kg

CARAMEL GANACHE

Thickened Cream	1.000kg
White Chocolate	3.000kg
Caramel Flavour	0.015kg

TOPPING

Sliced Banana

WEIGHT

METHOD

MUFFIN

STEP 1

Combine all ingredients in a mixing bowl.

STEP 2

Using a paddle, mix on slow speed for 1 minute. Scrape bowl.

STEP 3

Mix for a further 5 minutes on medium speed.

STEP 4

Deposit into a paper lined muffin tin.

STEP 5



CUSTOMER SERVICE

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This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability of the finished product. Baking times and temperatures may vary.



Bake at 190°C until baked through.

STEP 6

Transfer to wire rack to cool.

STEP 7

Decorate with caramel ganache and finish off with sliced banana.

CARAMEL GANACHE

STEP 1

Heat cream to boiling point.

STEP 2

Remove from heat and add the white chocolate and caramel flavour.

STEP 3

Mix until smooth.

Best eaten fresh on day made. Store at refrigerated temperature.

Product Name: Classic Crème Muffin Mix 15kg, Product Code: 102792