



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

Egg

Water

Oil

Banana

Caramel Filling (Ready-To-Use)

CARAMEL GANACHE

Thickened Cream

White Chocolate

Caramel Flavour

TOPPING

Sliced Banana

WEIGHT

1.000kg

0.150kg

0.340kg

0.275kg

0.250kg

0.035kg

1.000kg

3.000kg

0.015kg

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

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