

Cornell Cooperative Extension | Schoharie and Otsego Counties

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Banana Muffins

Ingredients:

3 cups Master Mix

vegetable oil spray

2 Tablespoons sugar 1 egg, beaten 3/4 cup water 2 medium bananas, mashed

Makes 12 servings - 34% calories from fat

Nutrition Facts Serving Size 1 muffin			
Servings Per Container 12			
Amount Per Se	rving		
Calories 210 Calories from Fat 70			
		% Da	sily Value*
Total Fat 8g			12%
Saturated Fat 2g			10%
Trans Fat 1g			
Cholesterol 20mg			7%
Sodium 390mg			16%
Total Carbohydrate 29g 10%			
Dietary Fiber 1g			4%
Sugars 7g			
Protein 5g			
Vitamin A 29	6 • 1	Vitamin (2 4%
Calcium 10% • Iron 8%			
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500			
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydri Dietary Fiber Calories per gran		65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2.400mg 375g 30g

Instructions:

- 1. Measure Master Mix and sugar into a bowl; stir well.
- 2. Mix the egg and water in another small bowl; add the bananas, mix again.
- 3. Add the egg mixture to the flour mixture all at once. Stir slightly to moisten, about 25 strokes. Mixture will be lumpy.
- 4. Prepare muffin pan with vegetable oil spray. Fill cups 2/3 full with batter. Bake at 400°F for about 20 minutes.

Notes:

- Over stirring muffin batter may result in tough/rubbery muffins. DO NOT OVER MIX.
- For cheddar cheese muffins add 2/3 cup grated cheddar cheese, omitting the banana.
- For blueberry muffins add 1 cup drained blueberries and omit banana.



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