

**Banana Muffin Batter  
Directions**

**DEFROST, SCOOP & BAKE**

Defrost batter in refrigerator for approx. 3 hours. **Note:** Batter may be kept in refrigerator for up to 48 hours. **DO NOT REFREEZE.**

**To Bake**

**Preheat oven to 425. Bake at 350.**

Line metal muffin tin with baking cups. In container, break up any frozen clumps, wait 2 min and stir. (**Note:** Add 1/3 cup choc. chips, if desired.) Scoop only batter that will be baked immediately. Refrigerate unused portion at once. Distribute batter evenly into muffin cups. Fill cup almost to brim. **Reduce temp. to 350.** On middle rack, **bake Reg. Muffins: 22-26 min. Mini Muffins: 12-14 min.** (ovens will vary). Reg. Muffins are done when muffin tops are golden brown (not moist) and have a dark brown edge. Mini muffins may not have the dark brown edge. After 5 minutes, using mitt, tilt pan to remove muffins, cool completely on rack. Store in covered container at room temp. or in refrigerator (may reheat in microwave for 15 seconds). **Suggestion:** To serve as **Cupcakes**, top with Breakaway Bakery's delicious Chocolate Glaze/Frosting. **Loaf:** Line 8 ½ x 4 ½" pan with 12 x 15" piece of parchment paper (leave paper hanging over edge of long sides of pan). Empty entire container of batter into pan, distribute evenly. **Bake: 35-39 min.** Done when top is dry, golden brown, and has little cracks all over (do not use toothpick). Leave in pan 10 minutes, then remove using parchment paper. Cool completely on rack. Store covered at room temperature.

**KEEP FROZEN**

**DO NOT EAT RAW BATTER**

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**Enjoy**