

BANANA NUT MUFFINS (WHITE CAKE MIX)

Yield 100

Portion 1 Muffin

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
296 cal	40 g	3 g	14 g	0 mg	279 mg	20 mg

Ingredient

COOKING SPRAY, NONSTICK
 CAKE MIX, WHITE
 PECANS, CHOPPED
 EXTRACT, BANANA
 SUGAR, GRANULATED

Weight

2 oz
 10 lbs
 3 lbs
 1-3/8 oz
 7 oz

Measure

1/4 cup 1/3 tbsp
 1 gal 3-3/8 qts
 3 tbsp
 1 cup

Issue

Method

- 1 Preheat convection oven to 300 F. low fan, open vent.
- 2 Spray muffin pans with non-stick cooking spray.
- 3 Prepare white cake mix according to manufacturer's instructions.
- 4 Add 3 cups of chopped pecans and banana extract to mix.
- 5 Scoop 2 ounces of mix into each muffin cup.
- 6 Sprinkle the top of each muffin with remaining chopped pecans and granulated sugar.
- 7 Using a convection oven, bake at 325 F. for approximately 15 minutes. Muffins are cooked when tester is inserted into the center of the centermost muffin and comes out clean.
- 8 Remove muffins from oven. Remove muffins from pan and let cool on a rack.