

Banana Walnut Chocolate Chips Muffin

A brilliantly crafted mix of banana, walnuts and chocolate chips, these flavorful muffins will certainly have you reaching for seconds.

INGREDIENTS

	Quantity (g)	Usage Level
Plain Flour	250	20.6
U.S. Permeate	30	2.5
Baking Powder	12	1.0
Baking Soda	6	0.5
Castor Sugar	200	16.5
Butter (Unsalted)	115	9.5
Eggs	100	8.2
Water	40	3.3
Riped Banana, mashed	300	24.7
Walnut, chopped	100	8.2
Milk Chocolate Chips	60	4.9
Total	1213	100

PREPARATION

1. Mix flour, permeate, baking powder and baking soda. Set aside.
2. In a mixer bowl, cream butter and sugar until light and fluffy. Beat in the eggs and water until combined.
3. Stir in mashed bananas until combined. Gently mix in dry ingredients until just combined, do not overmix.
4. Gently mix in half the amount of chopped walnuts and chocolate chips until just combined.
5. Spoon into the muffin tin, filling each cup about $\frac{2}{3}$ full (70g). Sprinkle the remaining chopped walnuts and chocolate chips on top of the muffin.
6. Bake at 180°C for 25 to 30 minutes.



BENEFIT OF USING U.S. PERMEATE

- Improves taste and texture by bringing out existing flavors and enhancing moistness.

NUTRITIONAL CONTENT

Per 100g	
Calories	363kcal
Total Fat	16.3g
Saturated Fat	7.7g
Trans Fat	0.3g
Cholesterol	39.5mg
Total Carbohydrates	48.6g
Dietary Fiber	1.1g
Sugars	29.2g
Protein	5.5g
Calcium	106mg
Magnesium	45.2mg
Phosphorus	222mg
Potassium	266mg
Sodium	267mg
Iron	1.3mg
Vitamin A	276IU
Vitamin C	0mg

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This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specifications needs. Developed by U.S. Dairy Export Council Southeast Asia.