

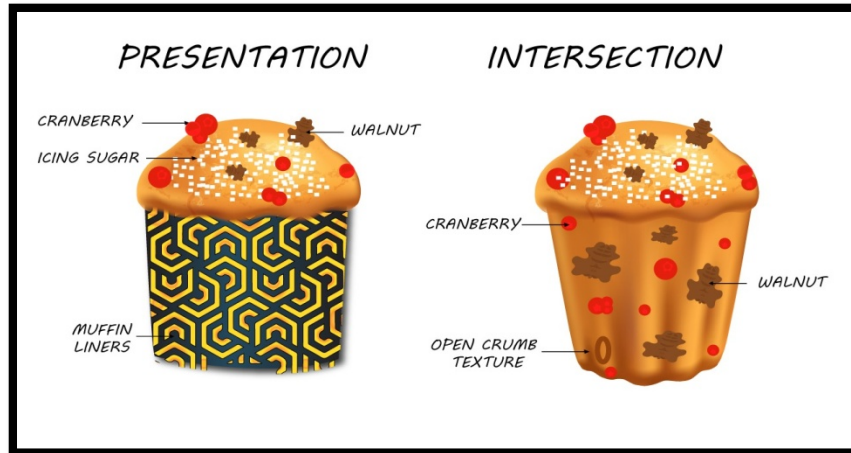
Truffle Nation's

**BANANA WALNUT
AND CRANBERRY
MUFFINS**

Egg and Eggless Recipe



BANANA WALNUT CRANBERRY MUFFIN



FOR BANANA CRANBERRY MUFFIN (EGG)			COSTING (in ₹)		NO. OF PORTIONS: 5-6
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	ELEMENTS
	IN GMS	IN CUPS			
Cake Flour	120 g	1/2 cup + 1/3 cup + 1/2 tbsp	3.24	4.8	Banana cranberry muffins
Caster sugar	90 g	1/3 cup + 1 tbsp + 1/2 tbsp	5.2	10.8	
Baking powder	6.45 g	1 tsp + 1/2 tsp	1	1	
Baking soda	2.75 g	1/2 tsp	1	1	Cranberries & Walnuts
Eggs	50 g	1 large	4.5	6	Bananas
Butter(Softened)	55 g	1/8 cup + 1 tbsp + 1 tsp	17.6	24.7	
Banana (lightly mashed)	150 g	-	25	27.8	
Cinnamon	-	1/8 tsp	1	1	Icing sugar
Salt	A pinch		1	1	
Vanilla extract	3.5 g	1 tsp	1	1	
Walnuts	40 g	1/3 cup	41.4	49.2	
Cranberries	40 g	1/3 cup + 1/8 cup	30	36	
Icing sugar	Accordingly		1	2	
TOTAL			₹ 132.94	₹ 166.3	INSTRUCTIONS



METHOD

- 1.** Preheat the oven at 180°C (**OTG MODE: lower rod + upper rod + fan**).
- 2.** In a bowl cream together, softened butter with an electric hand beater until the butter turns light and fluffy. Next add in the caster sugar and continue to beat to achieve a pale airy mixture.
- 3.** With a help of a sieve add in flour, baking powder, salt, cinnamon and baking soda. Mix with electric beater after each addition.
- 4.** Next add in the egg and beat until a very thick batter is formed. Add in lightly mashed banana and combine it into the thick batter using spatula to perform cut and fold method.
- 5.** Lastly add in the walnuts, cranberries and vanilla extract.
- 6.** Divide the batter equally in the liners and bake. Top the batter with some more dry fruits and bake at 180°C for 20 – 25 minutes (**OTG MODE: lower rod only**) or until a toothpick inserted comes out clean.

Put **40 g** each cranberry and walnuts in the batter in for baking and put few extra for topping

Icing sugar is for dusting and decorating the muffin.

OVEN TEMPERATURES

OTG

180°C (lower rod only)

DECK OVEN

Upper temperature –
140°C

Lower temperature –
180°C

UNOX

130°C, Fan speed – 1,
Humidity – 0



BANANA WALNUT AND CRANBERRY MUFFIN (EGGLESS)

<u>FOR BANANA CRANBERRY MUFFIN (EGGLESS)</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 5-6</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>ELEMENTS</u>
	<u>IN GMS</u>	<u>IN CUPS</u>			
Cake Flour	100 g	1/2 cup + 1/4 cup	2.7	4	
Baking powder	2.15 g	1/2 tsp	1	1	Banana cranberry muffins
Baking soda	1.38 g	1/4 tsp	1	1	
Salt	A pinch		1	1	Cranberries & Walnuts
Cinnamon powder	-	1/8 tsp	1	1	
Caster sugar	50 g	1/2 cup	2.9	6	Banana
Brown sugar	50 g	1/2 cup	3.2	6.5	
Banana	150 g	-	25	27.8	Icing sugar
Vegetable oil	50 g	1/4 Cup	5	5.8	
Lemon juice	4.7 g	1 tsp	1	1	
Buttermilk	32.8 g	2 tbsp milk+2-3 drops of lemon juice	7	7.9	
Walnuts	40 g	1/3 Cup	41.4	49.2	
Cranberries	40 g	1/3 Cup + 1/8 Cup	30	36	
Icing sugar	Accordingly		1	2	
<u>TOTAL</u>			₹ 123.2	₹ 149.9	<u>INSTRUCTIONS</u>
<u>METHOD</u> <ol style="list-style-type: none"> 1. Preheat the oven at 180°C (OTG MODE: lower rod + upper rod + fan). Line a muffin tray with three white liners & keep aside. 2. Place the lightly mashed bananas in a large bowl, followed by both brown and caster sugar. With the help of a blender, mix together the sugars and banana until a smooth puree is formed. 3. Next add in the vegetable oil, followed by buttermilk and lemon juice. Add in the vanilla extract and combine the liquids 					Put 40 g each cranberry and walnuts in the batter in for baking and put few extra for topping. Icing sugar is for dusting and decorating the muffin.



<p>into the puree mixture.</p> <p>4. Now add in the dry ingredients and spices with the help of a sieve. With a spatula, combine the batter using the cut and fold method, lastly add in the walnuts and cranberries.</p> <p>5. Divide the batter among the muffin liners. Top the batter with some more dry fruits. Bake at 180°C for 15 - 20 minutes (OTG MODE: lower rod only) or until a toothpick inserted comes out clean.</p>	<u>OVEN TEMPERATURES</u>
	<p style="text-align: center;">OTG</p> <p>180°C (lower rod only)</p> <p style="text-align: center;">DECK OVEN</p> <p>Upper temperature – 140°C</p> <p>Lower temperature – 180°C</p> <p style="text-align: center;">UNOX</p> <p>130°C, Fan speed – 1, Humidity – 0</p>

<u>ASSEMBLY</u>
1. Let the muffins cool completely and the dust them with some icing sugar before serving.

<u>NOTE</u>		
<u>Shelf life of</u>	<u>Refrigerator</u>	<u>Freezer</u>
Banana walnut cranberry muffin(egg)	1 week (in an air tight box)	1 month (in an air tight box)
Banana walnut cranberry muffin (eggless)	1 week (in an air tight box)	1 month (in an air tight box)

<u>COST PER PORTION (in ₹)</u>		
<u>ELEMENTS</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>
Banana walnut cranberry muffin(egg)	₹ 26.5	₹ 33.2
Banana walnut cranberry muffin (eggless)	₹ 24.6	₹ 29.9