



Peanut butter honey banana muffins

Make these delicious peanut butter honey banana muffins with the FunCakes mix for Muffins.

Boodschappenlijstje



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€10.49



House of Marie Muffin Cups Tulip Brown pk/36

HM5638
€5.59



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733
€3.85



FunCakes Chocolate Melts Milk 350 g

F30110
€14.45



FunCakes Mix for Buttercream 1 kg

F10560
€7.49



FunCakes Mix for Muffins 1 kg

F10515
€9.85

Materials for 12 muffins:

- 220 ml vegetable oil
- 200 + 125 ml water
- 150 gram butter
- Peanut butter
- Honey
- Banana chips

Add 125 ml of water to 125 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour.

Preheat the oven to 180°C (convection oven 160°C). Ingredients need to be at room temperature. Mix 500 gram mixture, 220 ml vegetable oil, 200 ml water, peanut butter, honey and the banana flavour on low speed for 5 minutes to a smooth batter. Line a muffin pan with 12 paper baking cups and fill the cups with the batter just below the rim. Bake the muffins in approx. 25 minutes.

Place the banana chips on a baking plate covered with parchment paper. Melt the chocolate in the microwave and fill decorating bag with the chocolate. Cut of the top of the bag and decorate the chips with chocolate.

Beat 150 grams of unsalted butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Once all of the mixture has been added, add the banana flavour and beat to a smooth buttercream (approx. 10 minutes).

Place tip 1M in a decorating bag and fill this with the buttercream. Pipe rosettes on the muffins and decorate them with the banana chips.



This recipe has been made possible by FunCakes.