

100% EMPLOYEE OWNED



Caramel

CHIPS

Sweet and creamy chips perfect for cookies, bars,
or straight out of the bag.

U^D NET WT 16 OZ (1 LB) 454g

Caramel Banana Walnut Muffins

MAKES 12 MUFFINS

Rich caramel chips and nutty whole wheat team up to make a wholesome muffin that's great as a breakfast treat or midday snack.

- 8 tablespoons (113g) butter, room temperature
- ⅔ cup (141g) light brown sugar
- 1 cup (227g) mashed banana, about 2 medium or 1½ large bananas
- 1 large egg
- 1 teaspoon vanilla extract
- ⅓ cup (74g) milk
- 1½ teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 cup (120g) King Arthur Unbleached All-Purpose Flour
- 1 cup (113g) King Arthur White Whole Wheat Flour
- ¾ cup (128g) Caramel Chips
- 1 cup (113g) chopped toasted walnuts

DIRECTIONS

Preheat oven to 350°F. Lightly grease a 12-cup muffin pan.

Beat together butter and sugar until smooth. Mix in mashed banana, then egg, vanilla, and milk. Add baking powder, baking soda, salt, and flours, stirring until smooth. Stir in Caramel Chips and walnuts. Scoop into prepared pan, mounding slightly.

Bake 20 to 23 minutes, until cake tester inserted into the center of a middle muffin comes out clean.

Remove from oven and tilt muffins in pan to prevent steaming as they cool. After 5 minutes, transfer to rack to cool completely.

BEST IF USED BY:

Nutrition Facts

30 servings per container

Serving size 1 tbsp (15g)

Amount per serving

Calories 80

% Daily Value*

Total Fat 4g 5%

Saturated Fat 3.5g 18%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 15mg 1%

Total Carbohydrate 10g 4%

Dietary Fiber 0g 0%

Total Sugars 10g

Includes 9g Added Sugars 18%

Protein 0g

Vitamin D 0mcg 0%

Calcium 20mg 2%

Iron 0mg 0%

Potassium 15mg 0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: SUGAR, PALM KERNEL AND PALM OILS, WHEY, NONFAT MILK, ADDED COLOR, SUNFLOWER LECITHIN, VANILLA, NATURAL FLAVOR.

CONTAINS: MILK.

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For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/Allergen-Program

Store cool and dry.



WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.

BAKER'S HOTLINE 855-371-BAKE (2253)
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