

09. BANANA MUFFINS WITH CINNAMON FROSTING



Cooking time: 15 minutes Prep time: 10 minutes Makes: 12

INGREDIENTS

1 cup mashed banana (approx 2 bananas)
2/3 cup S&W Real Whole Egg Mayonnaise
2 eggs, lightly beaten
2 teaspoons vanilla extract
2 cups self-raising flour
1 cup sugar
12 roasted pecans

CINNAMON FROSTING

125g packet cream cheese
1 tablespoon S&W Real Whole Egg Mayonnaise
1/4 cup icing sugar mixture
1/2 teaspoon cinnamon

INSTRUCTIONS

1. Preheat oven to 180C. Grease a 12-hole (1/3 cup) muffin pan or line with paper cases.
2. In a medium bowl, combine bananas, S&W Real Whole Egg Mayonnaise, eggs and vanilla. Add flour and sugar. Stir until just combined. Do not overmix.
3. Divide mixture among pan holes.
4. Cook 15 minutes or until firm to touch. Cool on wire racks.
5. To make icing, beat ingredients in a small bowl with an electric mixer until smooth. Spread or pipe icing onto cakes. Decorate with pecans.

TIPS

- Try making mini versions of these, by spooning the batter into greased mini muffin pans. Cook for 10 minutes at 180C or until they are golden and firm to touch.
- Try decorating with sifted icing sugar or glaze icing instead of the cinnamon frosting.
- These muffins freeze very well. Freeze them unfrosted. Defrost overnight in the fridge. Refresh in the oven for 5 minutes at 180C.



Check for other great S&W Real Whole Egg Mayonnaise recipes at www.swmayonnaise.com.au