



Mrs Crimble's Banana and Apricot Muffins



You will need...

Mrs Crimble's muffin & sponge cake mix

1 large egg

70g Butter – melted

OPTIONAL: to avoid using dairy ingredients in this recipe use margarine in place of butter

100ml Water

Banana loaf ingredients

1 large banana

150g mashed banana

8-10 apricots roughly chopped

½ tsp nutmeg

Baking instructions

1. Preheat the oven to 190°C / 170°C (for fan assisted ovens) / 375°F / Gas Mark 5.
2. Whisk lightly together the egg, melted butter or margarine and water
3. Add the cake mix and whisk together to give a smooth batter.
4. Stir in mashed banana, chopped apricots and nutmeg

Stiletto Foods (UK) Ltd, Fountains Mall, High Street, Odiham, Hampshire, RG29 1LP

Tel: 08451 300 869

www.mrscrimbles.com



For muffins

Spoon the batter into 6 large muffin cases

For large cake

Pour the batter into a lined and greased 1lb 450g loaf tin and spread evenly

5. Bake in the centre of the oven for 15-20 minutes for muffins or 25-30 minutes for the cake until a skewer inserted in the centre comes out clean

6. Remove from the oven and allow to cool completely before removing from the tin

Oven temperatures and cooking times may vary. These instructions are given as a guide only