

# CONCORD FOODS



PRALINE BANANA  
MUFFINS



## Praline Banana Muffins

**SERVES: 12**

### INGREDIENTS:

- 1/3 cup chopped pecans, toasted\*
- 3 tablespoons light brown sugar
- 1 tablespoon sour cream
- 1 package Chiquita™ Banana Bread Mix
- 1 cup mashed banana (approximately 2 very ripe bananas)
- 1 large egg (lightly beaten)
- 1/3 cup water

### DIRECTIONS:

- Pre-heat oven 400°F.
- Place 12 paper baking cups in muffin tin.
- In a small bowl, combine chopped pecans, brown sugar and sour cream. Set aside.
- Prepare batter according to package directions (step 2). Spoon batter into muffin cups. Top the center of each muffin with the pecan mix (approximately 1 measuring teaspoon per muffin).
- Bake at 400°F for 15 to 18 minutes. Remove muffins from tin immediately and cool on a wire rack.
- To toast nuts, pre-heat oven 375°F; spread on a baking sheet and bake for 8-10 minutes, stirring halfway. Cool.

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