



FROZEN BANANA BREAD MUFFIN BATTER PUCKS

- No mixing and measuring.
- No thawing and Scooping.
- No muffin pan required.
- Batter is pre-scooped into an oven and freezer safe muffin tray system & then frozen.
- Simply place muffin tray on baking sheet for additional support and bake in the oven at 350 Degrees Fahrenheit for fresh baked muffins!
- 7 different flavors available.
- MOQ for wholesale Four (4) trays of Frozen Banana Bread Muffin Batter Pucks. Each tray has 12 (4oz) banana bread muffin pucks.
- Up to 2 different flavors. Vegan, sugar free & gluten free options available.

Storing Suggestion

Upon delivery, place frozen banana bread muffins pucks in the freezer until ready to serve. Muffins pucks will store well in the freezer for up to 3 months



Baking Instructions

- Remove desired amount of pucks from freezer.
- Cups are released from the frame by pressing out the cup or by separating the frame along the perforation.
- Rest pucks on counter for about 5 minutes.
- Place muffin tray on baking sheet for additional support.
- Temperature: 350 Degrees Fahrenheit
- Time: 40 - 45 min

Serving

Remove from oven and allow to cool for minimum 2 hours.

Baked banana bread muffins release from the cup by pulling outward on the cup collar.

EMAIL SALES@TIWISOVENDELIGHTS.COM



SIMPLE BANANA BREAD MUFFIN

Regular Plain Banana Bread. Simple and moist.
Filled with tons of flavor.



GREEK YOGURT BANANA BREAD MUFFIN

Greek yogurt makes the muffins super moist, yet
fluffy and light!



CHOCOLATE BANANA BREAD MUFFIN

Tasty, moist, & chewy; the perfect combination of
chocolate and banana flavors!



NUT-TY BANANA BREAD MUFFIN

Soft and crunchy banana-nut muffin with walnuts!



BLUEBERRY BANANA BREAD MUFFIN

Simple banana bread, bursting with fresh blueberries!



CHOCOLATE-CHIP BANANA BREAD MUFFIN

Perfect bites of chocolate chips in this delicious and
simple banana bread muffin



RAISIN BANANA BREAD MUFFIN

A perfect mix of sweet raisins and banana!

MOST POPULAR

NUT-TY BANANA BREAD MUFFIN

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with walnuts!



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