



## Chocolate Banana Muffin

Yeast extract for boosting flavor

**What is the impact of the Biospringer ingredient(s) used in this formula?**

**Springarom® GN7001 / 0 - MG - XD**

**Dosage: 0.53 % (as consumed)**

- Intensifies dark chocolate flavor

Ingredients:	Test
Bananas	38.18%
Flour	22.28%
Maple Syrup (or Honey)	16.97%
Chocolate Chips	7.95%
Egg	5.94%
Coconut Oil	5.83%
Cocoa Powder	1.06%
Baking Soda	0.49%
Vanilla Extract	0.42%
Cinnamon	0.28%
Salt	0.07%
<b>Springarom® GN7001 / 0 - MG - XD</b>	<b>0.53 %</b>
<b>Total:</b>	<b>100.00%</b>
<b>Preparation instructions:</b>	
<ul style="list-style-type: none"> <li>- Preheat the oven to 180°C</li> <li>- Smash bananas into small chunks</li> <li>- Add maple syrup, vanilla extract, coconut oil, and egg and mix thoroughly</li> <li>- Add in the cinnamon, cocoa powder, salt, baking soda and Springarom® GN7001/0-MG-XD</li> <li>- Slowly add in flour and mix until a smooth batter has formed</li> <li>- Fold in chocolate chips and fill a greased muffin tin 3/4 full</li> <li>- Bake at 180°C for 15-17 minutes</li> </ul>	

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