| Recipe Name | Banana Muffins |  | Food Groups per Serving |  |
| :---: | :---: | :---: | :---: | :---: |
| Serves | 50 |  | Vegetables \& Fruit: | 0 |
| Serving Size | 1 each |  | Grains | 1 |
| Total Cost per recipe | \$3.40 |  | Milk \& Alternates | 0 |
| Total Cost per serving | \$0.07 |  | Meat \& Alternates | 0 |
| Costed July 20, 2010 |  |  |  |  |
|  |  |  |  |  |
| Ingredient | Amount Used in Recipe | Unit | Cost per Recipe | Cost per Serving |
| Eggs | 2.00 | ea | 0.498 | 0.010 |
| Vegetable oil | 125.00 | ml | 0.567 | 0.011 |
| Sugar, granulated | 250.00 | ml | 0.279 | 0.006 |
| Banana | 500.00 | ml | 1.371 | 0.027 |
| Vanilla extract | 10.00 | ml | 0.016 | 0.000 |
| Whole wheat flour | 500.00 | ml | 0.144 | 0.003 |
| Baking soda | 10.00 | ml | 0.018 | 0.000 |
| Baking powder | 10.00 | ml | 0.028 | 0.001 |
| Oat bran | 500.00 | ml | 0.478 | 0.010 |
|  |  |  |  |  |
| 1. In large bowl, combine egg, oil, sugar, bananas and vanilla; mix well. |  |  |  |  |
| 2. In a second bowl, mix together flour, baking soda, baking powder, and oat bran. |  |  |  |  |
| 3. Stir dry ingredients into egg mixture, mixing only until combined. |  |  |  |  |
| 4. Spoon batter into nonstick or paper-lined muffin tins. |  |  |  |  |
| 5. Bake in $400^{\circ} \mathrm{F}\left(200^{\circ} \mathrm{C}\right)$ oven for $20-25$ minutes or until firm to the touch. |  |  |  |  |
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| MSVU Child Care Centre Menu Plan Project |  |  | http://www.msvu.ca/menuproject/ |  |

