



**FUEL &  
FLAVOR**

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## STRAWBERRY BANANA CHEESECAKE MUFFINS



### INGREDIENTS

- 1/3 cup mashed banana (74.3g)
- 2 cups sliced strawberries (332g)
- 2 cups all-purpose flour (250g)
- 1½ cups granulated sugar (300g)
- 1/2 teaspoon baking soda (2.3g)
- 1 teaspoon salt (6g)
- 1 teaspoon vanilla extract (4.2g)
- 1/4 cup butter (56.8g), at room temperature
- 2 large eggs (126g), at room temperature
- 3/4 cup cream cheese (6 oz., 174g), at room temperature

### DIRECTIONS

1. Preheat the oven to 425°F
2. Line a muffin tin with baking cup liners, or grease lightly with non-stick cooking spray.
3. Place the mashed bananas and strawberries into a blender and pulse until fully pureed.
4. In a medium bowl, whisk together the flour, sugar, baking powder, and salt.
5. In a separate bowl, beat together the vanilla, butter, eggs, cream cheese, and strawberry banana puree.
6. Add the dry ingredients to the wet ingredients, stir gently with a fork, or fold together with a spatula.
7. Fill the muffin cups about three-quarters of the way up.
8. Bake the muffins for 20 minutes, or until golden brown on the top, and a toothpick inserted in the center comes out clean.
9. Remove muffins from the oven and cool in the pan for 10 minutes, then carefully remove the muffins from the tin and transfer them to a wire rack to cool.

**NOTE: \*DO NOT LEAVE THE MUFFINS IN THE PAN FOR TOO LONG, OR THE RESIDUAL HEAT WILL CONTINUE TO COOK THEM.**