



Chocolate and banana muffins

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 12

Preparation

100 g butter
175 g sugar
1 sachet of vanilla sugar
½ tsp ground cinnamon
2 eggs
250 g white flour
2 tsp baking powder
1 pinch of salt
2 bananas, ripe
50 g mini chocolate cubes
50 g chopped nuts

Soften the butter and beat with the sugar, vanilla sugar and cinnamon until pale and fluffy. Add the eggs and continue to beat until the mixture has a creamy consistency. Mix the flour, baking powder and salt together and incorporate into the mixture. Mash the bananas with a fork, then stir into the mixture, together with the mini chocolate cubes and nuts.

(Pre-)heat cooking space to 160 °C with Hot air

Spoon the mixture into the muffin cases and place them onto a baking tray. Put the baking tray into the preheated cooking space. Bake.

Put the pastry in

Hot air 160 °C for 30 Mins

Tips

With paper muffin cases, use two muffin cases, one inside the other, for each muffin for greater stability.





Accessories

Baking tray

12–14 muffin cases, ø6 cm

