



# Chocolate and banana muffins

食谱作者 V-ZUG 瑞族



制备过程	25 分钟
烘烤的时间	30 分钟
时间：烘烤时间取决于机器	
份	12
电器	Combair SE 自 2015 年

## 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.

将发酵桶预加热 热风 到 **160°C**

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

放入糕点

在 热风 期间为 **160 30 分钟°C**

## 小费

---

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





## 配件

---

Baking tray

12–14 muffin cases, ø6 cm

