



# Carrot muffins

Opskrift af V-ZUG Ltd



Tilberedning  
Tilberedningstid  
Portioner 12

## Preparation

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100 g butter  
175 g sugar  
1 sachet of vanilla sugar  
2 eggs  
250 g almonds, ground  
150 g white flour  
2 tsp baking powder  
1 pinch of salt  
100 g carrots  
100 g yogurt

Soften the butter and beat with the sugar and vanilla sugar until pale and fluffy. Add the eggs and continue to beat until the mixture has a creamy consistency. Mix the almonds, flour, baking powder and salt together and incorporate into the mixture. Stir in the yogurt and carrot.

**(For)varm ovnrummet til 160°C i Varmluft**

14 marzipan carrots

Spoon the mixture into the muffin cases. Top each muffin with a marzipan carrot. Put the muffins on the baking tray. Put the baking tray into the preheated cooking space. Bake.

**Sæt bagværket ind**

**Varmluft 160°C i 35 Min.**

## Tips

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





## Tilbehør

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Baking tray

12–14 muffin cases, ø6 cm

