Carrot muffins

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 12

Preparation

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 jogurt 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

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

Tilbehør

Baking tray

12–14 muffin cases, ø6 cm

Yderligere oplysninger

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