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

Additional information

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