



# Apricot and marzipan muffins

Recipe by V-ZUG Ltd.



Preparation  
Cooking  
time  
Portions                      12

## Preparation

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100 g butter  
175 g sugar  
1 sachet of vanilla sugar  
2 eggs  
250 g white flour  
2 tsp baking powder  
1 pinch of salt  
30 g cocoa powder  
150 ml milk

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

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

7 apricots  
80 g marzipan

Halve and stone the apricots. Make 12–14 balls from the marzipan.

Spoon the mixture into the muffin cases and place them onto a baking tray. Place one apricot half, skin-side down, in the centre of each muffin and into the hollow of each apricot half place a small ball of marzipan. Put the baking tray into the preheated cooking space. Bake.

**Put the pastry in**

**Hot air 160 °C for 35 Mins**

## Tips

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





## Accessories

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Baking tray

12–14 muffin cases, ø6 cm

## Additional information

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