



Carrot muffins

Receta de V-ZUG AG



Preparación
Tiempo de
cocción
Porciones 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 yogurt and carrot.

Aire caliente (160 °C)

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.

Introducir el producto de horneado

Aire caliente 160 °C durante 35 Min.

Consejos

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





Accesorios

Baking tray

12–14 muffin cases, ø6 cm

Información complementaria

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