



Chocolate and banana muffins

Receta de V-ZUG AG



Preparación
Tiempo de
cocción
Porciones 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.

Aire caliente (160 °C)

Spoon the mixture into the muffin cases and place them onto a baking tray. Put the baking tray into the preheated cooking space. Bake.

Introducir el producto de horneado

Aire caliente 160 °C durante 30 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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