



Carrot muffins

מתכון מאת V-ZUG Ltd.



Preparation	25 Mins
Cooking time	35 Mins
מנות	12
התקן	Combair SEP from 2015

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.

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

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.

Put the pastry in

Hot air 160 °C for 35 Mins

עצות

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





אביזרים

Baking tray

12–14 muffin cases, \varnothing 6 cm

