



Chocolate and banana muffins

מתכון מאת V-ZUG Ltd.



Preparation	25 Mins
Cooking	30 Mins
time	
מנות	12
התקן	Combair SEP from 2015

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

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, ø6 cm

מידע נוסף

הופק ביום

11.12.2019

