Carrot muffins

Recipe by V-ZUG Ltd.

Preparation	25 Mins
Cooking time	35 Mins
Portions	12
Appliance	Combair SE 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 jogurt 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

Tips

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

Accessories

Baking tray

12–14 muffin cases, ø6 cm

Additional information

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