Carrot muffins

Рецепт від V-ZUG AT



готування	25 хв
Час готування	35 хв
Порції	12
Прилад	Combair SE з 2015 року

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.

Розігріти робочу камеру до 160 °C Гаряче повітря

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.

Засунути страву для випікання

Гаряче повітря 160 °C протягом 35 хв

Поради

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

Аксесуари

Baking tray

12–14 muffin cases, ø6 cm

Додаткова інформація

Складено	11.12.2019