Lemon muffins

Рецепт від V-ZUG AT



готування	30 хв
Час готування	30 хв
Порції	12
Прилад	Combair SE з 2015 року

Preparation

100 g butter

175 g sugar

1 sachet of vanilla sugar

2 eggs

1 lemon, unwaxed

250 g white flour

2 tsp baking powder

1 pinch of salt

180 g yogurt

Soften the butter and beat with the sugar and vanilla sugar until pale and fluffy. Grate the lemon and add the zest to the mixture along with the eggs. Continue to beat until the mixture has a creamy consistency. Mix the flour, baking powder and salt together and incorporate into the mixture. Stir in the yogurt.

Розігріти робочу камеру до 160 °C Гаряче повітря

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

Засунути страву для випікання

Гаряче повітря 160 °C протягом 30 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