Apricot and marzipan muffins

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 12

Preparation

100 g butter

175 g sugar

1 sachet of vanilla sugar

2 eggs

250 g white flour

2 tsp baking powder

1 pinch of salt

30 g cocoa powder

150 ml milk

Soften the butter and beat with the sugar and vanilla sugar until pale and fluffy. Add the eggs then continue to beat until the mixture has a creamy consistency. Mix the flour, baking powder, salt and chocolate powder together and incorporate into the mixture. Stir in the milk.

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

7 apricots

80 g marzipan

Halve and stone the apricots. Make 12–14 balls from the marzipan.

Spoon the mixture into the muffin cases and place them onto a baking tray. Place one apricot half, skin-side down, in the centre of each muffin and into the hollow of each apricot half place a small ball of marzipan. 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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