



CHEDDAR CHEESE CORN MUFFINS



QimiQ VORTEILE

- Bake stable and deep freeze stable
- Muffins remain moist for longer
- Quick and easy preparation



20



leicht

ZUTATEN FÜR 15 PORTIONEN

CHEDDAR CHEESE CORN MUFFINS

2.5 Tasse(n) AP Flour

1.5 EL Backpulver

2 Tasse(n) Polenta [Maisgriess]

1 Tasse(n)

2 Tasse(n) New Bridge Aged Cheddar Cheese - Shredded

0.5 Tasse(n) Kristallzucker

1 EL Kosher Salz

1.5 Tasse(n) Griechischer Jogurt

1 Tasse(n)

3 Stück Ei(er)

SORGHUM BUTTER

0.5 LB Butter, ungesalzen

0.5 Sorghum Molasses

ZUBEREITUNG

1. CHEDDAR CHEESE CORN MUFFINS

- 1) Preheat the oven to 400°.
- 2) In a mixer, add the Greek Yogurt, QimiQ Sauce Base & Eggs - Mix thoroughly.
- 3) Add the Corn Meal, Baking Powder, AP Flour & Granulated Sugar - Mix thoroughly.
- 4) Add the Corn Kernels & Cheddar Cheese - Mix till combined.
- 5) Scoop into muffin molds.
- 6) Bake for 20 minutes till golden - Allow cooling on a cooling rack.

2. SORGHUM BUTTER

- 1) In a mixer, add the Butter and the Sorghum - Mix thoroughly.
- 2) Place into ramekins.