



# WHOLE MEAL NUT MUFFINS



## QimiQ BENEFITS

- Baked goods remain moist for longer
- Longer presentation times without loss of quality
- Can be frozen and defrosted without loss of quality



15



easy

## INGREDIENTS FOR 24 SERVINGS

<b>250 g</b>	QimiQ Classic, unchilled
<b>100 g</b>	Butter, softened
<b>200 g</b>	Sugar
<b>1 package</b>	Vanilla sugar
<b>3</b>	Egg yolk(s)
<b>100 g</b>	Hazelnuts, ground
<b>230 g</b>	Spelt wholemeal flour
<b>0.5 package</b>	Baking powder
<b>3</b>	Egg white(s)

## METHOD

1. Preheat the oven to 180° C (conventional oven).
2. Mix the butter, sugar and vanilla sugar until creamy. Gradually add the egg yolks and whisk for approx. 5 minutes until fluffy.
3. Whisk QimiQ Classic smooth. Add the nuts and stir into the muffin mixture.
4. Sift the baking powder and flour together and fold into the mixture.
5. Finally whisk the egg whites until stiff and fold into the mixture.
6. Place paper muffin forms into a muffin tray and place 1 tbsp of mixture into each form. Bake in the preheated oven for approx. 20 minutes.