



BANANA MUFFINS



QimiQ BENEFITS

- Baked goods remain moist for longer
- Can be frozen and defrosted without loss of quality
- Quick and easy preparation



25



easy

INGREDIENTS FOR 12 SERVINGS

| | |
|--------------------|------------------|
| 125 g | QimiQ Cream Base |
| 1 tbsp | Sunflower oil |
| 3 | Egg(s) |
| 250 ml | Milk |
| 1 tbsp | Rum |
| 1 package | Vanilla sugar |
| 375 g | Flour |
| 175 g | Sugar |
| 1 package | Baking powder |
| 1 pinch(es) | Salt |
| 15 g | Cocoa powder |
| 150 g | Banana(s), diced |

METHOD

1. Preheat the oven to 160 °C (air circulation).
2. Mix the QimiQ Sauce Base together with the oil, eggs, milk, rum and vanilla sugar.
3. Mix the flour with the sugar, backing powder, salt and cocoa powder and carefully fold into the cake mixture.
4. Fold in the diced bananas and pour the mixture into greased muffin moulds.
5. Bake in the preheated oven for approx. 30 minutes.