



# WHOLE MEAL NUT MUFFINS



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 12 SERVINGS

<b>250 g</b>	QimiQ Cream Base
<b>100 g</b>	Butter, softened
<b>180 g</b>	Sugar
<b>1 package</b>	Vanilla sugar
<b>4</b>	Egg yolk(s)
<b>100 g</b>	Hazelnuts, ground
<b>150 g</b>	Spelt wholemeal flour
<b>0.5 package</b>	Baking powder
<b>4</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. Stir the QimiQ Sauce Base and the nuts 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.