



# BANANA AND WALNUT MINI MUFFINS WITH CREAM CHEESE FILLING



## QimiQ BENEFITS

- Firmer and more stable fillings
- Creamy consistency
- Full taste with less fat content
- Light and fluffy consistency



15



easy

## INGREDIENTS FOR 3340 G

### FOR THE MUFFINS BUTTER

<b>100 g</b>	QimiQ Cream Base
<b>3</b>	Egg(s)
<b>2.5</b>	Banana(s), pureed
<b>120 g</b>	Sugar
<b>10 g</b>	Vanilla sugar
<b>1 pinch(es)</b>	Salt
<b>15 g</b>	Canola oil
<b>320 g</b>	Whole wheat flour
<b>237 g</b>	Oat flakes
<b>60 g</b>	Walnuts, roasted, chopped
<b>4.3 g</b>	Baking powder

### FOR THE FILLING

<b>450 g</b>	QimiQ Classic, unchilled
<b>700 g</b>	Cream cheese, unchilled
<b>200 g</b>	Natural yoghurt
<b>6</b>	Egg(s)
<b>300 g</b>	Sugar
<b>50 g</b>	Banana puree
<b>65 g</b>	Corn flour / starch
<b>105 ml</b>	Lemon juice
<b>4 g</b>	Lemon peel

## METHOD

1. For the muffin batter: whisk the QimiQ Sauce Base with the eggs, pureed fresh bananas, sugar, vanilla sugar, baking powder, salt and canola oil.
2. Fold in the flour, oatmeal and walnuts.
3. For the filling: whisk the unchilled QimiQ Classic smooth. Add the cream cheese and whisk smooth.
4. Add the remaining ingredients and mix well.
5. Scoop the batter into the prepared muffin pans. Push a wooden or plastic dowel into the center of the batter to create a well and fill the cream cheese filling into it.
6. Bake at 180 °C until golden brown. Test the center with a tooth pick to see if done.
7. Dust with powdered sugar before service.