



BLUEBERRY MUFFINS



QimiQ BENEFITS

- Baked goods remain moist for longer
- Creamy indulgent taste with less fat
- Bake stable and deep freeze stable



15



easy

INGREDIENTS FOR 14 SERVINGS

| | |
|--------------------|------------------------------|
| 125 g | QimiQ Cream Base |
| 120 g | Butter |
| 200 g | Sugar |
| 1 pinch(es) | Salt |
| 14 g | Vanilla sugar |
| 2 tbsp | Vegetable oil |
| 3 | Egg yolk(s) |
| 0.5 tsp | Lemon peel, grated |
| 3 | Egg white(s) |
| 270 g | Wheat flour |
| 8 g | Baking powder |
| 150 g | Blueberries, fresh or frozen |

METHOD

1. Preheat the oven to 160 °C (conventional oven).
2. Whisk the butter, one half of the sugar and vanilla sugar until fluffy. Add the egg yolks individually and mix well. Add the vegetable oil.
3. Add the QimiQ Sauce Base and lemon peel to the mixture and mix well.
4. Whisk the egg whites with the remaining sugar and salt until stiff.
5. Mix the flour and baking powder together and sift into the butter mixture. Add the stiff egg whites and carefully mix everything together.
6. Carefully fold in the blueberries.
7. Place paper cases into a muffin form and spoon the mixture into each case. Bake in the hot oven for approx. 25-30 minutes.