



SPELT AND HAZELNUT MUFFINS



QimiQ BENEFITS

- Light, fluffy and moist consistency
- Muffins remain moist for longer
- Quick and easy preparation



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easy

INGREDIENTS FOR 16 SERVINGS

250 g	QimiQ Cream Base
100 g	Oat flakes
150 g	Spelt flour
100 g	Hazelnuts, chopped
5	Egg(s)
200 g	Butter
80 g	Honey
100 g	Brown sugar
2	Banana(s)
1 package	Baking soda
	Butter, for the moulds

METHOD

1. Preheat the oven to 170 °C (air circulation).
2. Mix the ingredients together in a mixing bowl. (Optional: place the ingredients in a Thermomix and mix well.)
3. Fill the mixture into a greased muffin tin and bake in the preheated oven for approx. 20 minutes.