



NUT MUFFINS



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 24 SERVINGS

| | |
|----------------------|--------------------------------------|
| 250 g | QimiQ Classic, room temperature |
| 100 g | Butter, softened |
| 200 g | Sugar |
| 1 sachet(s) | Vanilla sugar |
| 3 | Egg yolk(s) |
| 100 g | Hazelnuts, ground |
| 250 g | Wheat flour, coarse grain |
| 0.5 sachet(s) | Baking powder |
| 3 | Egg white(s), for whipped egg whites |

METHOD

1. Preheat the oven to 360° F (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. Whisk QimiQ Classic smooth. Add the nuts and stir 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.