



WHOLE MEAL NUT MUFFINS



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 12 SERVINGS

250 g	QimiQ Sauce Base
100 g	Butter, softened
180 g	Sugar
1 package	Vanilla sugar
4	Egg yolk(s)
100 g	Hazelnuts, ground
150 g	Spelt wholemeal flour
0.5 package	Baking powder
4	Egg white(s)

METHOD

1. Preheat an oven to 350 °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. 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.