



# EASTER BUNNY MUFFINS



## QimiQ BENEFITS

- Full taste with less fat content
- Longer shelf life without loss of quality
- Baked goods remain moist for longer
- Light and fluffy consistency



25



medium

## INGREDIENTS FOR 12 SERVINGS

### FOR THE MUFFINS

<b>250 g</b>	QimiQ Sauce Base
<b>4</b>	Egg yolk(s)
<b>150 g</b>	Sugar
<b>0.5</b>	Orange(s), juice and finely grated zest
<b>2 cl</b>	Amaretto
<b>1 pinch(es)</b>	Cinnamon, ground
<b>200 g</b>	Carrots, peeled
<b>200 g</b>	Almonds, grated
<b>70 g</b>	Spelt flour
<b>0.5 package</b>	Baking powder
<b>5</b>	Egg white(s)
<b>1 pinch(es)</b>	Salt

### FOR THE CREAM

<b>125 g</b>	QimiQ Classic, room temperature
<b>80 g</b>	White chocolate, melted
<b>40 g</b>	Quark 10 % fat [cream cheese]
<b>20 g</b>	Powdered sugar
<b>0.5</b>	Lemon(s), juice and finely grated zest

### FOR THE DECORATION

	Marzipan
	Food coloring

## METHOD

1. Preheat an oven to 340 °F (air circulation).
2. For the muffins: using a water bath, beat the egg yolks with 100 g of the sugar, the orange juice, orange zest, Amaretto and cinnamon until fluffy.
3. Combine the carrots, almonds, spelt flour and baking powder and mix into the QimiQ mass.
4. Whisk the egg whites with the remaining sugar and salt until fluffy and fold into the mixture.
5. Fill the mixture into greased muffin molds and bake in the preheated oven for approx. 30 minutes. Allow to cool.
6. For the cream: whisk the unchilled QimiQ Classic smooth. Add the melted chocolate, quark, icing sugar, lemon juice and lemon zest and mix well. Allow to chill for approx. 30 minutes.
7. Stir the cream, fill into a piping bag and pipe onto the muffins.
8. For decoration: colour the marzipan and use to form a rabbit or figures of choice. Decorate the muffins with the figures.