



BANANA AND WALNUT MINI MUFFINS WITH CREAM CHEESE FILLING



QimiQ BENEFITS

- Firmer and more stable fillings
- Creamy consistency
- Full taste with less fat content
- Light and fluffy consistency



15



easy

INGREDIENTS FOR 3340 G

FOR THE MUFFINS BUTTER

100 g	QimiQ Sauce Base
3	Egg(s)
2.5	Banana(s), pureed
120 g	Sugar
10 g	Vanilla sugar
1 pinch(es)	Salt
15 g	Canola oil
320 g	Whole wheat flour
237 g	Oat flakes
60 g	Walnuts, roasted, minced
4.3 g	Baking powder

FOR THE FILLING

450 g	QimiQ Classic, room temperature
700 g	Cream cheese, room temperature
200 g	Natural yogurt
6	Egg(s)
300 g	Sugar
50 g	Banana puree
65 g	Corn starch
105 ml	Lemon juice
4 g	Lemon peel

METHOD

1. For the muffin batter: whisk the QimiQ Sauce Base with the eggs, pureed fresh bananas, sugar, vanilla sugar, baking powder, salt and canola oil.
2. Fold in the flour, oatmeal and walnuts.
3. For the filling: whisk the unchilled QimiQ Classic smooth. Add the cream cheese and whisk smooth.
4. Add the remaining ingredients and mix well.
5. Scoop the batter into the prepared muffin pans. Push a wooden or plastic dowel into the center of the batter to create a well and fill the cream cheese filling into it.
6. Bake at 350 °F until golden brown. Test the center with a tooth pick to see if done.
7. Dust with powdered sugar before service.