



# ASPARAGUS AND OAT FLAKES MUFFINS



## QimiQ BENEFITS

- Bake stable
- Full taste with less fat content
- Baked goods remain moist for longer
- Can be frozen and defrosted without loss of quality



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easy

## INGREDIENTS FOR 12 SERVINGS

**250 g** QimiQ Classic

**5** Egg(s)

**120 g** Cream cheese

**250 g** Asparagus, cooked

**80 g** Butter, fluid

Salt

Black pepper, freshly ground

**150 g** AP Flour

**125 g** Oat flakes

**0.5 packet** Baking powder

## METHOD

1. Preheat the oven to 340 °F (Ober- und Unterhitze).
2. Blend the QimiQ Classic, eggs, cream cheese, asparagus, melted butter and spices together until smooth using an immersion blender.
3. Mix the flour with the oat flakes and baking powder and quickly whisk into the QimiQ mixture.
4. Fill into greased muffin molds and bake in the preheated oven for approx. 20 minutes.