



BLUEBERRY MUFFINS



QimiQ BENEFITS

- Baked goods remain moist for longer
- Creamy indulgent taste with less fat
- Bake stable and freezer stable



15



easy

INGREDIENTS FOR 14 SERVINGS

125 g	QimiQ Sauce Base
120 g	Butter
200 g	Sugar
1 pinch(es)	Salt
14 g	Vanilla sugar
2 tbsp	Vegetable oil
3	Egg yolk(s)
0.5 tsp	Lemon peel, grated
3	Egg white(s)
270 g	Wheat flour
8 g	Baking powder
150 g	Blueberries, fresh or frozen

METHOD

1. Preheat an oven to 320 °F (conventional oven).
2. Whisk the butter, one half of the sugar and vanilla sugar until fluffy. Add the egg yolks individually and mix well. Add the vegetable oil.
3. Add the QimiQ Sauce Base and lemon peel to the mixture and mix well.
4. Whisk the egg whites with the remaining sugar and salt until stiff.
5. Mix the flour and baking powder together and sift into the butter mixture. Add the stiff egg whites and carefully mix everything together.
6. Carefully fold in the blueberries.
7. Place paper cases into a muffin form and spoon the mixture into each case. Bake in the hot oven for approx. 25-30 minutes.