

SPELT AND HAZELNUT MUFFINS



QimiQ BENEFITS

- Light, fluffy and moist consistency
- Muffins remain moist for longer
- Quick and easy preparation





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easy

INGREDIENTS FOR 16 SERVINGS

| 250 g | QimiQ Sauce Base |
|-----------|-----------------------|
| 100 g | Oat flakes |
| 150 g | Spelt flour |
| 100 g | Hazelnuts, minced |
| 5 | Egg(s) |
| 200 g | Butter |
| 80 g | Honey |
| 100 g | Brown sugar |
| 2 | Banana(s) |
| 1 package | Baking soda |
| | Butter, for the molds |
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METHOD

- 1. Preheat the oven to 340 °F (air circulation).
- 2. Mix the ingredients together in a mixing bowl. (Optional: place the ingredients in a Thermomix and mix well.)
- 3. Fill the mixture into a greased muffin tin and bake in the preheated oven for approx. 20 minutes.