



Carrot muffins

食谱作者 V-ZUG 瑞族



制备过程 25 分钟
烘烤的时间：烘烤时间取决于机器
份 12
电器 Comhair SE 自 2015 年

Preparation

100 g butter
175 g sugar
1 sachet of vanilla sugar
2 eggs
250 g almonds, ground
150 g white flour
2 tsp baking powder
1 pinch of salt
100 g carrots
100 g yogurt

Soften the butter and beat with the sugar and vanilla sugar until pale and fluffy. Add the eggs and continue to beat until the mixture has a creamy consistency. Mix the almonds, flour, baking powder and salt together and incorporate into the mixture. Stir in the yogurt and carrot.

将发酵桶预加热 热风 到 **160°C**

14 marzipan carrots

Spoon the mixture into the muffin cases. Top each muffin with a marzipan carrot. Put the muffins on the baking tray. Put the baking tray into the preheated cooking space. Bake.

放入糕点

在 热风 期间为 **160 35 分钟°C**

小费

With paper muffin cases, use two muffin cases, one inside the other, for each muffin for greater stability.





配件

Baking tray
12–14 muffin cases, ø6 cm

附加信息

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