



# Apricot and marzipan muffins

Opskrift af V-ZUG Ltd



Tilberedning  
Tilberedningstid  
Portioner 12

## Preparation

---

100 g butter  
175 g sugar  
1 sachet of vanilla sugar  
2 eggs  
250 g white flour  
2 tsp baking powder  
1 pinch of salt  
30 g cocoa powder  
150 ml milk

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

**(For)varm ovnrummet til 160°C i Varmluft**

7 apricots  
80 g marzipan

Halve and stone the apricots. Make 12–14 balls from the marzipan.

Spoon the mixture into the muffin cases and place them onto a baking tray. Place one apricot half, skin-side down, in the centre of each muffin and into the hollow of each apricot half place a small ball of marzipan. Put the baking tray into the preheated cooking space. Bake.

**Sæt bagværket ind**

**Varmluft 160°C i 35 Min.**

## Tips

---

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





## Tilbehør

---

Baking tray

12–14 muffin cases, ø6 cm

## Yderligere oplysninger

---

Oprettet den

12.04.2023

