



Carrot muffins

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 12

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.

(Pre-)heat cooking space to 160 °C with Hot air

- 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.

Put the pastry in

Hot air 160 °C for 35 Mins

Tips

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





Accessories

Baking tray

12–14 muffin cases, ø6 cm

Additional information

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