



# Chocolate and banana muffins

Recipe by V-ZUG Ltd.



Preparation  
Cooking  
time  
Portions            12

## Preparation

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100 g butter  
175 g sugar  
1 sachet of vanilla sugar  
½ tsp ground cinnamon  
2 eggs  
250 g white flour  
2 tsp baking powder  
1 pinch of salt  
2 bananas, ripe  
50 g mini chocolate cubes  
50 g chopped nuts

Soften the butter and beat with the sugar, vanilla sugar and cinnamon until pale and fluffy. Add the eggs and continue to beat until the mixture has a creamy consistency. Mix the flour, baking powder and salt together and incorporate into the mixture. Mash the bananas with a fork, then stir into the mixture, together with the mini chocolate cubes and nuts.

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

Spoon the mixture into the muffin cases and place them onto a baking tray. Put the baking tray into the preheated cooking space. Bake.

### **Put the pastry in**

**Hot air 160 °C for 30 Mins**

## Tips

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





## Accessories

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Baking tray

12–14 muffin cases, ø6 cm

## Additional information

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Created on

25.06.2024

