



# Carrot muffins

Recipe by V-ZUG Ltd.



Preparation	25 Mins
Cooking time	35 Mins
Portions	12
Appliance	Combair SEP from 2015

## Preparation

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- 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

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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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