



Carrot muffins

Рецепт від V-ZUG AT



готування	25 хв
Час	35 хв
готування	
Порції	12
Прилад	Combair SE з 2015 року

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.

Розігріти робочу камеру до 160 °C Гаряче повітря

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.

Засунути страву для випікання

Гаряче повітря 160 °C протягом 35 хв

Поради

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





Акcesуари

Baking tray

12–14 muffin cases, ø6 cm

Додаткова інформація

Складено

11.12.2019

