



# MUFFIN

 Basic level

TYPICAL SINGLE-SERVING SOFT CAKES FROM ANGLO-SAXON TRADITION

## MUFFIN BATTER

### INGREDIENTS

#### ALICE'S CAKE

seed oil  
water

### PREPARATION

2000g Mix all the ingredients in a planetary mixer, with the thick wire whisk or the  
750-800g paddle attachment, at medium speed for 5 minutes.  
750-800g If you like, you can add some zest from oranges or lemons to the prepared  
batter.

## Final composition

Fill muffin cups 2/3 full with the batter.

Bake at 180-200°C for about 25 minutes.

N.B:

- Baking time can vary depending on the size of the sweets.