MUFFIN

Basic level

TYPICAL SINGLE-SERVING SOFT CAKES FROM ANGLO-SAXON TRADITION

MUFFIN BATTER

ALICE'S CAKE	2000g
seed oil	750-800g
water	750-800g

Mix all the ingredients in a planetary mixer, with the thick wire whisk or the paddle attachment, at medium speed for 5 minutes.
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.

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