

CEREAL MUFFINS

Basic level

SINGLE-SERVING SOFT CAKES FOR SNACK TIME

CEREAL MUFFIN BATTER

CEREAL'EAT CAKE	1000g	Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 5 minutes.
seed oil	380g	
water	380g	

FINAL COMPOSITION

Fill muffin cups 2/3 full with the batter and bake at 185°C in a fan oven or at 200°C in a deck oven.
Baking time varies depending on the size of the sweets.

FURTHER INSTRUCTIONS:

If you add 50g of flour to the recipe, you can create filled muffins just by following these steps.
Fill muffin cups 2/3 full with the batter.
Pipe some FRUTTIDOR o HONEYFILL in the middle, then cover with the remaining batter and bake.
Baking time can vary depending on the size of the sweets and on the kind of filling you used.
To make delicious chocolate muffins, add 50g of flour and 150-200g of CHOCOLATE CHUNKS to the basic recipe.