

CARAMEL & WALNUT MUFFINS

SINGLE-SERVING SOFT CAKES WITH CARAMEL AND WALNUTS

CARAMEL WALNUT MUFFIN BATTER

INGREDIENTSPREPARATIONWONDERMUFFIN MIX1000gMix all the ingredients in a planetary mixer with the paddle attachment at

eggs 350g medium speed for 4-5 minutes.

water 200-250g seed oil 300g JOYPASTE CARAMEL 20g roughly chopped walnuts 100g

Final composition

Fill muffin cups 2/3 full with the batter. Sprinkle some GRANELLA DI NOCCIOLA onto the top. Bake at 180-200°C for about 25 minutes.