



CARAMEL & WALNUT MUFFINS

👤 Basic level

SINGLE-SERVING SOFT CAKES WITH CARAMEL AND WALNUTS

CARAMEL WALNUT MUFFIN BATTER

WONDERMUFFIN MIX

eggs

water

seed oil

JOYPASTE CARAMEL

roughly chopped walnuts

1000g

350g

200-250g

300g

20g

100g

Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 4-5 minutes.

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.