



# GLUTEN FREE CARAMEL MUFFINS

👤 Advanced level

Gluten-free salted caramel muffins with caramelized chocolate chips



**RECIPE CREATED BY:**

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Pasticciere e Gelatiere

## MUFFIN

### TOP CAKE GLUTEN FREE

seed oil  
eggs  
SINFONIA CARAMEL ORO  
chopped cocoa bisquits

1000g  
500g  
500g  
350g  
qb

Mix all the ingredients in a stand mixer with paddle attachment for 5 minutes at medium-low speed. Fill the molds 2/3 full, sprinkle with the Cocoa GF biscuit crumbs and cook at 180°C for around 25 minutes.

## FINAL COMPOSITION

When the muffins are very cold, remove a small central part on the surface. Fill the removed part of the muffin with Toffee d'Or Caramel Salty. Decorate with Dobra.

**irca**  
GROUP

Extraordinary  
made simple.