

GLUTEN FREE MUFFINS WITH CHOCOLATE

Basic level

GLUTEN FREE CAKE BATTER

INGREDIENTS

TOP CAKE GLUTEN FREE seed oil eggs

PEPITA FONDENTE 1100

PREPARATION

1000g Mix all the ingredients, except for PEPITE FONDENTI, in a planetary mixer 500g with the paddle attachment at medium-low speed for 5 minutes.

500g At the end, combine DARK CHOCOLATE CHUNKS to the batter.

300g

Final composition

Fill the muffin cups 2/3 full with the dough. Bake at 180-190°C for 25-30 minutes, depending on the size of the loaf tin you used. For a large Tulip weigh 150 grams of dough.