



# GLUTEN FREE MUFFINS WITH CHOCOLATE

👤 Basic level

BAKED CAKE

## GLUTEN FREE CAKE BATTER

TOP CAKE GLUTEN FREE

seed oil

eggs

PEPITA FONDENTE 1100

1000g

500g

500g

300g

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

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

## 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.

**irca**  
GROUP

Extraordinary  
made simple.