

# **GLUTEN FREE CARAMEL MUFFINS**

## GLUTEN-FREE SALTED CARAMEL MUFFINS WITH CARAMELIZED CHOCOLATE CHIPS





### MUFFIN

| INGREDIENTS                     |          | PREPARATION  |
|---------------------------------|----------|--|
| TOP CAKE GLUTEN FREE            | g 1000   | Mix all the ingredients in a stand mixer with paddle attachment for 5 minutes at medium-low speed. |
| SEED OIL                        | g 500    | Fill the molds 2/3 full, sprinkle with the Cocoa GF biscuit crumbs and cook at 180°C for around 25 |
| EGGS                            | g 500    | minutes.   |
| SINFONIA CIOCCOLATO CARAMEL ORO | g 350    |  |
| CHOPPED COCOA BISQUITS          | To Taste |  |

#### **DECORATION**

#### **INGREDIENTS**

To Taste TOFFEE D'OR SALTY CARAMEL

### 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 Dobla.





# RECIPE CREATED FOR YOU BY **ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER

