



# WILD BERRY MUFFINS

## SINGLE-SERVING CAKE FOR SNACK TIME

DIFFICULTY LEVEL   

### MUFFIN BATTER

INGREDIENTS

PREPARATION

WONDERMUFFIN MIX	g 1000	Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 4-5 minutes.
EGGS - AT ROOM TEMPERATURE	g 350	
WATER	g 200-250	
VEGETABLE OIL	g 300	
JOYPASTE FRUTTI DI BOSCO	g 60	

### AFTER BAKING FILLING - 1ST OPTION

INGREDIENTS	
CONFETTURA EXTRA FRUTTI DI BOSCO	To Taste

### AFTER BAKING FILLING - 2ND OPTION

INGREDIENTS	
FARCITURA DI FRUTTA - FRUTTI DI BOSCO	To Taste

## FINAL COMPOSITION

Fill muffin cups 2/3 full with the batter and bake in a deck oven at 180-200°C for about 25 minutes.

Out of the oven, fill the hot muffins with FARCITURA DI FRUTTI DI BOSCO or CONFETTURA EXTRA FRUTTI DI BOSCO to enrich it with more flavour.