



GLUTEN FREE MUFFINS WITH CHOCOLATE

BAKED CAKE

DIFFICULTY LEVEL



GLUTEN FREE CAKE BATTER

INGREDIENTS

TOP CAKE GLUTEN FREE
SEED OIL
EGGS
PEPITA FONDENTE 1100

PREPARATION

g 1000 Mix all the ingredients, except for PEPITE FONDENTE, in a planetary mixer with the paddle attachment at medium-low speed for 5 minutes.
g 500
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g 300

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.

AMBASSADOR'S TIPS

You can replace PEPITE DI CIOCCOLATO with DARK CHOCOLATE CHUNKS.