



## MUFFIN

TYPICAL SINGLE-SERVING SOFT CAKES FROM ANGLO-SAXON TRADITION

DIFFICULTY LEVEL



### MUFFIN BATTER

---

#### INGREDIENTS

ALICE'S CAKE	g 2000
SEED OIL	g 750-800
WATER	g 750-800

#### PREPARATION

Mix all the ingredients in a planetary mixer, with the thick wire whisk or the paddle attachment, at medium speed for 5 minutes.

If you like, you can add some zest from oranges or lemons to the prepared batter.

#### FINAL COMPOSITION

Fill muffin cups 2/3 full with the batter.

Bake at 180-200°C for about 25 minutes.

N.B:

- Baking time can vary depending on the size of the sweets.

#### AMBASSADOR'S TIPS

If you want to make chunky fruit muffins, we recommend to add 200g of flour to the recipe, so that the fruit chunks don't sink in the batter during the baking.