



## MUFFIN (SILKY CAKE)

### SINGLE-SERVING CAKE

DIFFICULTY LEVEL



#### MUFFIN BATTER

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##### INGREDIENTS

SILKY CAKE	g 1000
SEED OIL	g 300
WATER	g 200-230
EGGS - AT ROOM TEMPERATURE	g 350

##### PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment at low speed for 5 minutes.

#### DECORATION - 1ST OPTION

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##### INGREDIENTS

PEPITA FONDENTE 1800	To Taste
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#### DECORATION - 2ND OPTION

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##### INGREDIENTS

PEARL SUGAR	To Taste
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**INGREDIENTS**

GRANELLA DI NOCCIOLA

To Taste

**FINAL COMPOSITION**

Fill muffin cups 3/4 full with the batter and sprinkle the top with pearl sugar, almond flakes or GRANELLA DI NOCCIOLA, PEPITE DI CIOCCOLATO etc.

Bake at 180-200°C in a deck oven for 25 minutes.

**FURTHER ADVICE:**

- You can enrich the recipe with 200g of inclusions, such as PEPITE DI CIOCCOLATO, fresh or frozen blueberries, raisin, candied fruit etc, to create delicious filled muffins.
- You can keep your muffins fresh into hermetic storage boxes even for several days, and over a month when frozen.
- Muffins can also be frozen before baking. In this case, you can bake them straight from the freezer, no thawing necessary.