



MUFFIN (SILKY CAKE)

SINGLE-SERVING CAKE

DIFFICULTY LEVEL



MUFFIN BATTER

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

INGREDIENTS

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|----------------------|----------|
| PEPITA FONDENTE 1800 | To Taste |
|----------------------|----------|

DECORATION - 2ND OPTION

INGREDIENTS

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|-------------|----------|
| PEARL SUGAR | To Taste |
|-------------|----------|

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.