



CARAMEL & WALNUT MUFFINS

SINGLE-SERVING SOFT CAKES WITH CARAMEL AND WALNUTS

DIFFICULTY LEVEL



CARAMEL WALNUT MUFFIN BATTER

INGREDIENTS

| | |
|-------------------------|-----------|
| WONDERMUFFIN MIX | g 1000 |
| EGGS | g 350 |
| WATER | g 200-250 |
| SEED OIL | g 300 |
| JOYPASTE CARAMEL | g 20 |
| ROUGHLY CHOPPED WALNUTS | g 100 |

PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 4-5 minutes.

DECORATION

INGREDIENTS

| | |
|----------------------|----------|
| GRANELLA DI NOCCIOLA | To Taste |
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FINAL COMPOSITION

Fill muffin cups 2/3 full with the batter.

Sprinkle some GRANELLA DI NOCCIOLA onto the top.

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