



## WILD BERRY MUFFINS

SINGLE-SERVING CAKE FOR SNACK TIME

DIFFICULTY LEVEL



### MUFFIN BATTER

#### INGREDIENTS

WONDERMUFFIN MIX	g 1000
EGGS - AT ROOM TEMPERATURE	g 350
WATER	g 200-250
VEGETABLE OIL	g 300
JOYPASTE FRUTTI DI BOSCO	g 60

#### PREPARATION

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

### AFTER BAKING FILLING - 1ST OPTION

#### INGREDIENTS

CONFETTURA EXTRA FRUTTI DI BOSCO	To Taste
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### AFTER BAKING FILLING - 2ND OPTION

#### INGREDIENTS

FARCITURA DI FRUTTA - FRUTTI DI BOSCO	To Taste
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## FINAL COMPOSITION

Fill muffin cups 2/3 full with the batter and bake in a deck oven at 180-200°C for about 25 minutes.

Out of the oven, fill the hot muffins with FARCITURA DI FRUTTI DI BOSCO or CONFETTURA EXTRA FRUTTI DI BOSCO to enrich it with more flavour.