



## CEREAL MUFFINS

SINGLE-SERVING SOFT CAKES FOR SNACK TIME

DIFFICULTY LEVEL



### CEREAL MUFFIN BATTER

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#### INGREDIENTS

CEREAL/EAT CAKE	g 1000
SEED OIL	g 380
WATER	g 380

#### PREPARATION

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

### INCLUSIONS - 1ST OPTION

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#### INGREDIENTS

DARK CHOCOLATE CHUNKS	g 150-200
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### FILLING - 1ST OPTION

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#### INGREDIENTS

HONEYFILL	To Taste
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### FILLING - 2ND OPTION

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#### INGREDIENTS

FRUTTIDOR LAMPONE	To Taste
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## **FINAL COMPOSITION**

Fill muffin cups 2/3 full with the batter and bake at 185°C in a fan oven or at 200°C in a deck oven.

Baking time varies depending on the size of the sweets.

## **FURTHER INSTRUCTIONS:**

If you add 50g of flour to the recipe, you can create filled muffins just by following these steps.

Fill muffin cups 2/3 full with the batter.

Pipe some FRUTTIDOR o HONEYFILL in the middle, then cover with the remaining batter and bake.

Baking time can vary depending on the size of the sweets and on the kind of filling you used.

To make delicious chocolate muffins, add 50g of flour and 150-200g of CHOCOLATE CHUNKS to the basic recipe.