

KOMPLET Magic Muffin

PREMIX FOR THE PREPARATION OF DELICIOUS, MOIST MUFFINS WITH A VERY SOFT CRUMB AND A GOOD SHELF LIFE.

ALSO APPROPRIATE FOR THE PREPARATION OF TRAY CAKES TOPPED WITH FRUITS.



Bake the best with something good!



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Magic Muffin

KOMPLET Magic Muffin	1.000 g
Vegetable oil	450 g
Eggs	350 g
Water	150 g
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Total weight	1.950 g

Yield: 28 muffins

Method

Mix all ingredients with wide-wired whisk or beater on fast speed for approx. 3 min. Then fill batter with an icecream-scoop or piping bag into muffin paper cups* or trays.

Scaling weight: approx. 70 g
Baking temperature: approx. 190 °C
Baking time: approx. 25 minutes

The baked muffins can be decorated as you wish, e.g. dusted with **KOMPLET Neuschnee**.

* The appropriate paper cups are available upon request.



Master Tip:

THERE ARE MORE VARIETIES POSSIBLE WITH THE ADDITION OF OTHER INGREDIENTS:
BLUEBERRY MUFFIN / RED CURRANT MUFFIN / APPLE-CINNAMON-MUFFIN / WALNUT MUFFIN /
RUM RAISIN MUFFIN / CHOCOLATE MUFFIN

EACH ADDITION OF CHOCOLATE OR FRUITS SHOULD BE
APPROX. 200 G FOR 1.000 G BATTER, ADDED SHORTLY BEFORE THE END OF THE MIXING TIME.



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