



# MUFFINS WITH FRUIT CORE

SINGLE-SERVING SOFT CAKES WITH A CORE OF BLUEBERRIES

**DIFFICULTY LEVEL**   

## MUFFIN BATTER

### INGREDIENTS

WONDERMUFFIN MIX	g 1000
SEED OIL	g 300
WATER	g 200-250
EGGS	g 350

### PREPARATION

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

## FILLING

### INGREDIENTS

FRUTTIDOR MIRTILLO	To Taste
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## DECORATION

### INGREDIENTS

ALMOND FLAKES	To Taste
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## FINAL COMPOSITION

Half-fill muffin cups with the batter.

Pipe FRUTTIDOR MIRTILLO in the middle, then cover with some more batter.

Sprinkle some almond flakes onto the top.

Bake in a deck oven at 180-200°C for about 25 minutes.

## AMBASSADOR'S TIPS

You can create many delicious variants using different fillings from FRUTTIDOR line!