

WILD BERRY MUFFINS

SINGLE-SERVING CAKE FOR SNACK TIME

DIFFICULTY LEVEL







MUFFIN BATTER

MOTHER DATE.		
INGREDIENTS		PREPARATION
WONDERMUFFIN MIX	g 1000	Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 4-5
EGGS - AT ROOM TEMPERATURE	g 350	minutes.
WATER	g 200-250	
VEGETABLE OIL	g 300	
JOYPASTE FRUTTI DI BOSCO	g 60	
AFTER BAKING FILLING - 1ST OPTION		

INGREDIENTS

To Taste CONFETTURA EXTRA FRUTTI DI BOSCO

AFTER BAKING FILLING - 2ND OPTION

INGREDIENTS

To Taste FARCITURA DI FRUTTA - FRUTTI DI BOSCO



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.

