

# **WILD BERRY MUFFINS**

# SINGLE-SERVING CAKE FOR SNACK TIME

DIFFICULTY LEVEL







## **MUFFIN BATTER**

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.

