



## GLUTEN FREE MUFFINS WITH CHOCOLATE

### BAKED CAKE

#### DIFFICULTY LEVEL



#### GLUTEN FREE CAKE BATTER

##### INGREDIENTS

TOP CAKE GLUTEN FREE

SEED OIL

EGGS

PEPITA FONDENTE 1100

g 1000

g 500

g 500

g 300

##### PREPARATION

Mix all the ingredients, except for PEPITE FONDENTE, in a planetary mixer with the paddle attachment at medium-low speed for 5 minutes.

At the end, combine DARK CHOCOLATE CHUNKS to the batter.

##### FINAL COMPOSITION

Fill the muffin cups 2/3 full with the dough.

Bake at 180-190°C for 25-30 minutes, depending on the size of the loaf tin you used.

For a large Tulip weigh 150 grams of dough.

##### AMBASSADOR'S TIPS

You can replace PEPITE DI CIOCCOLATO with DARK CHOCOLATE CHUNKS.