



# CARAMEL & WALNUT MUFFINS

## SINGLE-SERVING SOFT CAKES WITH CARAMEL AND WALNUTS

DIFFICULTY LEVEL   

### CARAMEL WALNUT MUFFIN BATTER

#### INGREDIENTS

WONDERMUFFIN MIX	g 1000
EGGS	g 350
WATER	g 200-250
SEED OIL	g 300
JOYPASTE CARAMEL	g 20
ROUGHLY CHOPPED WALNUTS	g 100

#### PREPARATION

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

### DECORATION

#### INGREDIENTS

GRANELLA DI NOCCIOLA	To Taste
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#### FINAL COMPOSITION

Fill muffin cups 2/3 full with the batter.

Sprinkle some GRANELLA DI NOCCIOLA onto the top.

Bake at 180-200°C for about 25 minutes.