

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.

