



# CEREAL MUFFINS WITH ALMOND FILLING

## SINGLE-SERVING SOFT CEREAL CAKES

DIFFICULTY LEVEL   

### ALMOND & ORANGE FILLING

#### INGREDIENTS

|                 |       |
|-----------------|-------|
| MOGADOR PREMIUM | g 200 |
| CANDIED ORANGE  | g 50  |
| EGG WHITES      | g 5   |

#### PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment for 2 minutes, then portion out into 10g pieces and shape each one into a small ball.

### CEREAL MUFFIN BATTER

#### INGREDIENTS

|                   |        |
|-------------------|--------|
| CEREAL'EAT CAKE   | g 2000 |
| ALL-PURPOSE FLOUR | g 50   |
| SEED OIL          | g 760  |
| WATER             | g 760  |

#### PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 5 minutes.  
N.B. these doses are measured out for 20 muffins of 160g each.

### DECORATION

#### INGREDIENTS

|             |          |
|-------------|----------|
| DECORGRAIN  | To Taste |
| PEARL SUGAR | To Taste |

#### **FINAL COMPOSITION**

Half-fill muffin cups with the batter.

Place the small ball of filling in the middle, then cover with the remaining batter.

Sprinkle some DECORGRAIN and pearl sugar onto the top.

Bake at 170°C in a fan oven or at 180° in a deck oven for about 30 minutes.