

Almond muffins with apricots and peaches

Cuisine: **Other**
Food category: **Desserts**







Author: **Lukáš Halamicek**
Company: **Retigo**


Program steps


Preheating: 195 °C


1


 Hot air


 100 %

 Termination by time

 00:20 hh:mm

 180 °C

 100 %



Ingredients - number of portions - 20		
Name	Value	Unit
butter soft	200	g
fine sugar	200	g
egg	6	pcs
greek yogurt	100	g
vanilla bean	1	pcs
plain wheat flour	200	g
almond flour	100	g
baking powder	12	g
salt	5	g
fresh peach	250	g

Nutrition and allergens	
Allergens: 1, 3, 7, 8 Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	192.8 kJ
Carbohydrate	19.8 g
Fat	11.4 g
Protein	2.6 g
Water	0 g

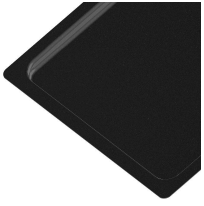
Directions

Preheat the oven to 180°C and line a muffin tray with paper cups.

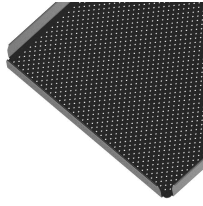
Put butter in a bowl, add sugar, eggs, yogurt and vanilla essence and beat thoroughly. Stir in the sifted mixture of both types of flour, baking powder and salt.

Divide the dough into paper cups (fill them to about 2/3 of the volume). Place sliced fruit on top (always at least 2 apricot slices and 2 peach slices). Place in the oven and bake for about 25-30 minutes until golden. Allow to cool and dust with powdered sugar before serving.

Recommended accessories



Vision Bake



Perforated aluminium
sheet, teflon coated