

Toffee apple muffins

Cuisine: **English**
Food category: **Desserts**



Author: **Jaroslav Mikoška**

Company: **Retigo**





Program steps


Preheating: 190 °C

1


 Hot air


 100 %

 Termination by time

 00:20 hh:mm

 190 °C

 100 %



Ingredients - number of portions - 12		
Name	Value	Unit
chicken eggs	2	pcs
powdered sugar	70	g
milk 3.5%	240	g
butter soft	100	g
plain wheat flour	300	g
baking powder	10	g
salt	1	g
cinnamon	1	g
apples	2	pcs
toffee pieces	180	g

Nutrition and allergens	
Allergens: 1, 3, 7	
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	243.3 kJ
Carbohydrate	36.5 g
Fat	9.4 g
Protein	4.1 g
Water	0 g

Directions

Preheat the oven to 190C on hot air and line a 12-hole muffin tin with paper cases.

Mix the eggs, sugar, milk and melted butter in a large bowl. Sift the flour, baking powder, salt and cinnamon into the bowl. Stir well to combine.

Add the chopped apple and lightly mix.

Using half of the mixture, quarter-fill each of the muffin cases with the mixture and top with a few pieces of toffee.

Cover with the remaining filling so the cases are half full.

Bake for 20 minutes until well risen and golden. Transfer to a wire rack to cool. Serve warm or cold.



Muffin form