

Cake tin Muffin sweets



Item no. 661110



STÄDTER®

Blueberry and Cream Cheese Muffins

WORKING TIME: APPROX. 25 MIN. | BAKING TIME: APPROX. 15-20 MIN.

Ingredients for the dough: 1 egg, 175 ml milk, 75 g melted butter, 150 g flour, 1,5 tsp baking powder, 90 g sugar, 100 g blueberries | **Ingredients for the cream cheese topping:** 250 g cream cheese, 50 g sugar | **Ingredients for the blueberries:** 200 g blueberries, frozen, 25 g cornflour, 150 ml apple juice

Preparation of the dough:

Mix the egg with the milk and the melted butter. Mix the flour and the baking powder, sieve them and add the sugar. Mix the whole thing with the egg and milk mixture and carefully fold in the blueberries. Put the dough into the ramekins with a piping bag and bake in a pre-heated oven and bake it at 180 °C top/bottom heat (160 °C fan) for approx. 15-20 minutes.

Preparation of the cream cheese topping:

Stir all the ingredients together until smooth, put them in a piping bag with a star-shaped nozzle, and pipe the topping onto the cooled muffins.

Preparation of the blueberries:

Bring the apple juice to the boil. Mix the cornflour with some cold water and bind or thicken the apple juice with it as required. Fold in the blueberries, leave them to cool and spread over the muffins with a cream cheese topping.

