



TRIO OF MINI-MUFFINS WITH NUTELLA®

Baked Good | Vegetarian | Snacking | All year round | Banqueting

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For approx. 10 portions (30 mini-muffins)
3 mini-muffins per portion

Base mix

- 2 3/4 cups sugar
- 9 medium eggs
- 5 2/3 cups plain flour
- 5 1/4 oz. butter
- 5 oz. seed oil
- 6 1/3 oz. corn starch
- 1 sachet of cake yeast
- 2/3 tsp salt
- Chopped hazelnuts, as required

Procedure:

Version 1: add 7 ounces of mashed potatoes to the **base mix**

Version 2: add 7 ounces of mashed carrots to the **base mix**

Version 3: add 5 ¼ ounces of chopped hazelnuts to the **base mix**

Beat the eggs with the sugar in a food mixer, add the dry ingredients and finally the oil and butter.

Divide the **base mix** dough into three equal parts, and add the other ingredients to each one (potatoes, carrots, hazelnuts).

Then place the three mixes in mini-muffin cup moulds (3/4 oz.) and bake in the oven at 350° F for 15 minutes.

Serve the 3 muffins decorated with 1/6 oz. Nutella® on each one and some chopped hazelnuts.
