



UNIT 9 / PRACTISE 2

Sponge - Muffins

Ingredients

(Amount for 6 servings)

- 0,035 kg soft butter
- 0,030 kg sugar
- ¼ pck. baking powder
- 1 pc. Banana or
- 1 pc. Apple
- 1 pc. egg
- 0,050 kg flour
- ½ pck. vanilla sugar
- 0,040 kg walnuts, chopped
- 0,030 kg dark chocolate, finely chopped

Directions

1. Preheat oven to 180°C.
2. Separate eggs. Beat egg whites until firm.
3. Beat butter with sugar, vanilla sugar until fluffy and add the egg yolks.
4. Fold in the sifted flour with the baking powder.
5. Add the chopped nuts, banana or apple (peeled) and the grated chocolate.
6. Fold in beaten egg whites and fill into muffin cups, 2/3 full.
7. Bake for 20 minutes.

Notes

Add a little rum or other alcoholic beverage for a special flavor.





**Co-funded by
the European Union**

"Funded by the European Union. Views and opinions expressed are however those of the author(s) only and do not necessarily reflect those of the European Union or the European Education and Culture Executive Agency (EACEA). Neither the European Union nor EACEA can be held responsible for them."

"Von der Europäischen Union finanziert. Die geäußerten Ansichten und Meinungen entsprechen jedoch ausschließlich denen des Autors bzw. der Autoren und spiegeln nicht zwingend die der Europäischen Union oder der Europäischen Exekutivagentur für Bildung und Kultur (EACEA) wider. Weder die Europäische Union noch die EACEA können dafür verantwortlich gemacht werden."



CC BY-NC-SA 4.0 DEED

Attribution-NonCommercial-ShareAlike 4.0 International

This document was created as free learning and teaching material (Open Educational Resource) and is licensed under Attribution-NonCommercial-ShareAlike 4.0 International. To view a copy of this license, visit

<http://creativecommons.org/licenses/by-nc-sa/4.0/>