

Gluten-free Muffins



Recipe

KOMPLET Gluten- and Lactose-free Flour	1,000 kg
Eggs	0,450 kg
Butter	0,420 kg
Sugar	0,900 kg
Gluten-free Baking Powder	0,030 kg
Milk	0,420 kg
Salt	0,010 kg
Vanilla Flavour	0,005 kg
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Total weight	3,235 kg
Yield	40 pieces

Process:

Mix the butter (ambient temperature), sugar, salt and vanilla with wired whisk on medium speed. Then give the eggs cautiously one by one into the bowl. At the end of this process, incorporate carefully the gluten-free flour and the baking powder into the batter.

Scaling weight: approx. 80 g
for Vanilla Muffins

Baking time: approx. 20 minutes

Baking temperature: approx. 180 °C

Variations:

Blueberry Muffins

add 180 g blueberries per 1,000 kg batter.

Chocolate Muffins

add 200 g chocolate drops per 1,000 kg batter.

Apple Muffins

add 200 g chopped, fresh apples per 1,000 kg batter.

Bake the best with something good!