

Vegan Muffins

Baked Cakes



Recipe for 6 pieces

Recipe No.: GB60165

Muffin Mixture

140 g	4.94 oz	soy drink	
5 g	0.18 oz	cider vinegar	
24 g	0.85 oz	Bourbon vanilla bean	6 pcs
120 g	4.23 oz	lemon zest	
1 g	0.04 oz	salt	
30 g	1.06 oz	sunflower oil	
150 g	5.29 oz	granulated sugar	
150 g	5.29 oz	corn meal	
45 g	1.59 oz	wheat starch	
5 g	0.18 oz	baking powder	

Mix the soy drink and the cider vinegar and leave for 15 minutes until the soy drink begins to thicken. Mix the vanilla, the lemon zest, the salt, the sunflower oil and the sugar and add. Sift the remaining dry ingredients and fold into the mixture.

Fill 90 g/ 3,2 oz of the Muffin Mixture into each mould.

Finishing

180 g	6.35 oz	fresh blueberries
150 g	5.29 oz	Vegan Crumble

Place uniformly the fresh blueberries and individual Streusel pieces onto the muffins and bake.

Baking temperature: 200°C/ 392°F

Baking time: approx. 18 minutes

Basic recipe

Vegan Crumble

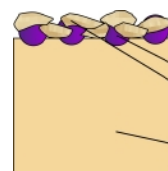
40 g	1.41 oz	pastry flour type 400
40 g	1.41 oz	brown sugar
55 g	1.94 oz	Vegan Choc Blanc 38%
50 g	1.76 oz	olive oil

Mix all the ingredients into a crumble dough.

Felchlin Marketing Material Cupolino

Felchlin products

Art. no	Products
DF64	Vegan Choc Blanc 38%, Confectionary mass White Organic
WG31	Cupolino



Fresh blueberries
Crumble with Vegan Choc Blanc 38%
Muffin Mixture with corn flour and soy drink