



## Saint Nicholas Speculoos muffins with Almond Paste

Make these delicious and easy Saint Nicholas Speculoos muffins with Almond Paste with the Dr. Oetker mix for muffins. These Saint Nicholas muffins are filled with apple and almond paste, a perfect combination for the time that Saint Nicholas is in the country! Enjoy this easy but mostly delicious treat with a cup of coffee or tea.

## Boodschappenlijstje

---



Dr. Oetker Mix for Muffins

1-50-112180  
€2.85



Wilton Recipe Right Muffin Pan

03-3118  
€10.69



House of Marie Tulip Baking Cups Red  
pk/36

HM5720  
€5.69

## **Ingrediënts**

- Dr. Oetker Mix for Muffins
- Dr. Oetker Almond Paste
- FunCakes Speculoos spice 40g
- 2 medium sized apples
- 150 gram butter
- 50 ml water
- 4 eggs

## **Supplies**

- House of Marie Muffin Cups Tulip Red pk/36
- Wilton Recipe Right® 12 Cup Muffin Pas

### **Step 1: Prepare the Dr. Oetker Almond paste**

Mix the Dr. Oetker Almond paste with 1 egg, flatten it in a piece of cling film and let it chill in the refrigerator. Cut 1.5 apples into small cubes, which you will use later in the muffin batter.

Tip: Not a fan of apples? You can leave them out and choose to only use almond paste. The choice is yours!

### **Step 2: Make the batter from the Dr. Oetker Mix for Muffins**

Make sure that all the ingredients are at room temperature before you process them. Preheat the oven to 190°C (hot air oven 180°C) and place the House of Marie Muffin Cups Tulip Red in the muffin pan. Make the muffin batter as directed on the package and add the FunCakes Speculaas Spice to taste.

### **Step 3: Incorporate the apple and almond paste into the muffin batter**

Mix the apple pieces into the batter, then divide the batter between the muffin cups using two tablespoons or an ice cream scoop. Remove the almond paste from the refrigerator and cut 12 portions from it. Roll the almond paste out into sticks and press them into the muffin batter.

### **Step 4: Garnish the muffin batter with apple**

Cut thin slices from the remaining apple and garnish the muffins by placing the thin slices on top of the muffin batter.

### **Step 5: Bake the Saint Nicholas muffins**

Bake the muffins in the center of the oven for 18 to 20 minutes until golden brown and done. The muffins are done when you press lightly on the muffin with your finger and it springs back.

### **Step 6: Now you can enjoy these Sinterklaas Muffins with Almond Paste!**