



Rabarber muffins with cinnamon crumble

The FunCakes mix for muffins is the base of these delightful rabarber muffins with cinnamon crumble. Because the rabarber is added to the batter you will get delicious muffins. Finish the muffins with cinnamon crumble.

Boodschappenlijstje



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118

€10.49



House of Marie Baking cups Polkadot Blue - pk/50

HM0152

€3.35



FunCakes Mix for Muffins 1 kg

F10515

€9.85



FunCakes Mix for Buttercream 1 kg

F10560

€7.49



FunCakes Mix for Cookies 1 kg

F10510

€6.79



Materials for 12 muffins:

- 220 ml vegetable oil
- 200 ml water
- 150 gram butter
- 1 egg (approx. 50 gram)
- 1 Rabarber
- 2 balls of ginger
- 2 tablespoons cinnamon

Mix for the cookie dough, 500 gram mix with 150 gram butter and 1 egg to a dough. Add two tablespoons of cinnamon to the dough. Let the dough stiffen in the fridge for an hour.

Preheat the oven 180°C (convection oven 160°C). Mix 500 gram mix, 220 ml oil and 200 ml water in a bowl. Mix this on low speed for approx. 5 minutes till a smooth batter.

Wash the rabarber and cut this into pieces of 1 cm and add them to the batter. If you like ginger, you can add to fine chopped balls to the batter. Mix the batter well. Line the baking cups in a muffin pan and fill them with the batter.

Crumble the dough over the muffins. Bake the muffins in approx. 25 minutes. Let the muffins cool down for 5 minutes in the pan. After that, place them on a cooling grid.

The muffins are hot and cold delicious.

Made possible by FunCakes.