



Apple/nut Muffins

Make delicious apple/nuts muffins with the FunCakes mix for muffins. Add some pieces of nuts and apples to the batter. As a results you will get delicious apple/nuts muffins. These muffins are smooth on the inside. Follow the step by step recipe and transform regular muffins into something even more delicious. Choose lovely baking cups for a beautiful result.

Boodschappenlijstje



House of Marie Baking cups Gingham
Red - pk/48

HM0213
€3.35

Other materials:

- 1 big or 2 small apples
- 1 teaspoon cinnamon
- 1 spoon sugar
- Nuts to taste
- Acacia honey

Pre-warm the oven to 180 degrees and prepare the FunCakes Mix for Muffins according to the instructions on the package. Place 12 baking cups in a muffin pan and fill these with the batter.

Mix apple, cinnamon and sugar according to your taste. Add some nuts to it in small pieces. For example use almonds and hazelnuts. Then add the apple mix on the batter and the nuts. Pour a little Acacia honey on top.

Bake the muffins for about 20-25 minutes until golden brown at 180 degrees. Serve them with a dollop of cream.

This recipe is made possible by FunCakes.