

HAZELNUT APPLEROSE MUFFINS



FOR YOUR MUFFINS YOU NEED

DRY INGREDIENTS

- 90g grated hazelnuts
- 60g rice flour
- 60g millet flour
- 60g potato starch
- 60g corn starch
- 100g sugar
- 1/2 teaspoon xanthan
- 3 teaspoons baking powder (15g)
- 1/8 teaspoon baking soda
- 1/8 teaspoon vanilla
- 1/4 teaspoon salt
- some fresh lemon zest

WET INGREDIENTS

- 240g apples peeled and grated
- 2 sliced apples with skin
- 120g oil
- 60g water
- 2 teaspoons lemon juice



- 1 Preheat your oven to 170 °C degrees.
- 2 Cut 2 apples with their skin on into slices and roast them with a little oil in a pan to make them flexible.
- 3 Mix all of your dry ingredients in a mixing bowl and grate some lemon zest on top.
- 4 Peel 240g of apple and grate them on top of your flourmix. Add 120g of oil, 60g of water and 2 teaspoons lemon juice. Mix everything to form a homogenous dough.
- 5 Divide your dough into 6 muffin cups. Starting in the middle you now will form roses with your apple slices. Be sure to arrange the apples with the skin side on top so it is visible and press them in a round form slightly into the dough.
- 6 Bake your muffins for 20-25 minutes and test with a wooden stick if they are done before taking them out of the oven.

VEGANGLUTENFREE***LACTOSEFREE***



PREPARATION: 30 min
BAKING: 20-25 min
HEAT: 170° Grad

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