

Muffins with Candied Orange Paste



FOR 6 MUFFINS

PREPARATION TIME 10 MIN

COOKING 25 MIN

Ingredients

2 eggs
150 g sugar
300 g candied orange paste *
80 g butter

250 g flour
1 sachet baking powder
1 pinch salt

*available at La Maison du Fruit Confit.

Recipe

- 1 In a bowl, beat the eggs with the sugar. Melt the butter and add to the mixture.
- 2 In a separate bowl, mix the flour, baking powder and pinch of salt, then fold into the previous mixture.
- 3 In the muffin tins, fill 1/3 of the tin with pastry, then add a spoonful of candied orange paste and finish by covering with pastry.
- 4 Bake for 20/25 minutes in the oven at 180°C.