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.
- In a separate bowl, mix the flour, baking powder and pinch of salt, then fold into the previous mixture.
- 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.
- Bake for 20/25 minutes in the oven at 180°C.



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