



Cherry Muffins

Recipe by Chef Ashian Topno





#ProRecipesForProBakers

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WHAT YOU NEED:



1 kg

Pillsbury™ Egg Free Tea Time Vanilla Mix



450 g

Water



300 g

Fresh Cherry



150 g

Refined Oil



300 g

Cherry filling

RECIPE

- Add premix, water and oil to a mixing bowl and mix at Speed 1 for a minute
- Scrape the sides and bottom of the mixing bowl to facilitate even mixing
- Continue mixing at Speed 2
- Pour the mix into desired muffin cups
- Swirl the cherry filling into the moulds equally
- Place a fresh cherry on top of every muffin
- Bake at: 170°C
- Bake for: 15-18 minutes



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