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Pina Colada Muffins

INGREDIENTS

dough

- 250 g flour
- 100 g brown sugar
- 3 eggs
- 1 P baking powder
- 100 ml cream
- 100 ml coconut milk
- 1 can pineapple pieces (340 g drained)
- 3 tbsp white rum
- 3 tbsp coconut flakes

topping

- 120 g white chocolate
- 250 g creme fraiche
- 100 g powdered sugar
- 200 ml whipped cream

INSTRUCTIONS Drain the pineapple. Set aside a few pineapple pieces for decoration. Beat the eggs with sugar until frothy. Add the flour, baking powder, cream, coconut milk, rum and coconut flakes and mix everything well. Finally fold in the pineapple pieces. Preheat the oven to 180 ° C. Grease a muffin tray with 12 tins or line it with baking tins. Fill the dough into the tins. Bake at 180 ° C for about 20 minutes. For the topping, melt the white chocolate carefully and let it cool. Mix in the creme fraiche and icing sugar. Whip the whipped cream until stiff and fold in. Pour the mixture into a pastry bag with a nozzle and sprinkle on the muffins. Decorate the muffins with coconut flakes and pieces of pineapple.