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Plum Muffins

INGREDIENTS

125 g margarine
75 g sugar
1 P vanilla sugar
1 pinch of salt
3 eggs
250 g flour
1 teaspoon baking powder
1 tsp cinnamon
75 g milk
300 g plums

INSTRUCTIONS

Wash, stone and dice the plums. Cream the margarine with the sugar and vanilla sugar. Add a pinch of salt and the eggs and continue stirring. Finally, add the flour, cinnamon, baking powder and milk and mix well. Carefully fold in the plum cubes. Preheat the oven to 175 C°. Line a muffin tray with paper cups. Pour the dough evenly into the muffin cups. Let the muffins cool down at 175 C° for about 25 minutes.