

# nøgg

No Egg.  
But Plants.

Simply. Tasty.

## Muffins with chocolate chunks.

### Preparation

- 1 Beat all the ingredients for the batter for 2 to 3 minutes at a slow speed, using a coarse broom/flat beater until a homogeneous dough is formed.

Note: For an optimal result with a fine texture and nice volume, do not overmix.

- 2 Pour the batter into the prepared cups and bake.

**In a deck oven:** 185°C, 25–30 minutes

**In an oven:** 185°C (top/bottom heat), 25 minutes

**In the combi-steamer:** 160°C, 15 minutes

- 3 Leave the muffins to cool after baking. Then garnish with chocolate chunks.

**Tip:** Before baking, prick the surface of the muffins crosswise with an oiled spoon. This allows the surface to break open in a controlled manner during baking.

The preparation time always depends on the type of cooking appliance used and its heat output.

### Ingredients for 12 muffins

#### Batter (approx. 875 g)

- 500 g nøgg Batter Powder
- 165 ml vegetable oil
- 225 ml water

#### Garnish

- chocolate chunks

  
plant-  
based

