

# nøgg

No Egg.  
But Plants.

Simply. Tempting.  
**Muffins.**



## Preparation

- 1 Mix the baking powder and flour together. Add all other ingredients, and mix for 2–3 minutes on slow to medium speed with a coarse whisk until a homogeneous dough is formed.
- 2 Pour the batter into the prepared cups and bake:  
**in an oven**  
180 °C (top-/bottom heat), 20 minutes (preheated)  
**in the combi-steamer**  
180 °C (dry heat, turn fan off), 20 minutes
- 3 Leave the muffins to cool after baking. Then top with creme and garnish with berries.

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

## Ingredients for 12 muffins

- 100 g **nøgg Scrambled Eggs liquid**
- 250 g flour (type 405)
- 220 g plant based milk
- 120 g sugar
- 12 g baking powder
- 16 g vanilla sugar
- 2 g salt

### Topping (optional)

- 75 g creme
- berries
- icing sugar

