

# nøgg

No Egg.  
But Plants.

Simply. **Tempting.**

## Fluffy 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.



  
plant-  
based

### Ingredients for 12 muffins

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

### Topping (optional)

- 75g creme
- berries
- icing sugar

