

## **Buttercream Muffins**

### **Ingredients for 16 Muffins:**

200 g hazelnut kernels (other nuts for allergy sufferers)

200 g flour (I use gluten-free from Dr. Schär)

1 pinch of salt

3 tablespoons baking powder

### **NUT INGREDIENTS**

1 ripe banana

300 ml coconut milk

1 tbsp. maple syrup

1 tsp grated orange peel

3 tbsp orange juice

2 tbsp Streichzart vegan from MEGGLE (room temperature)

50 g cocoa

1 tsp bourbon vanilla, ground

½ tsp cinnamon, ground

¼ tsp nutmeg, ground

6 tbsp. coconut blossom sugar

### **MAGIC BUTTERCREAM**

200 g MEGGLE Soft Spread Vegan (room temperature)

7 tbsp. agave syrup (or powdered sugar, sifted)

1 tablespoon lemon juice

vanilla pulp from 1 pod

2 muffin baking sheets, extra the Vegan from MEGGLE for spreading & muffin paper baking cups

### **Preparation:**

Preheat oven to convection 230 degrees. Coat muffin baking cups trays with some Streichzart vegan from MEGGLE. Chop nuts for 30 seconds in a food processor and place in a large bowl. Sift flour over the top, add salt and baking powder. Mix with a whisk.

Blend all the wet ingredients, i.e. the banana, coconut milk, maple syrup, 3 tbsp from the juice of the orange and 1 tsp of the grated orange zest, MEGGLE The Vegan, cocoa, 0.5 tsp cinnamon, 0.25 tsp nutmeg and the coconut blossom sugar in the food processor for 2 min,



*„Ich bin ein Gourmeegle.“*



then add to the flour mixture and blend the dough. Divide the batter among about 16 muffin cups.

Turn oven heat down to convection 180 degrees and bake for about 30 min. Let muffins cool on a cooling rack and place in muffin paper baking cups.

Beat the MEGGLE Streichzart vegan white for approx. 5 min. Add 1 tsp. ground vanilla, 1 tbsp. lemon juice and 7 tbsp. agave syrup and beat for another 2 min. Prepare piping bag with favorite tip and spoon cream into it. Pipe generous mounds onto cooled muffins.

If you like, you can color some of the buttercream with food coloring, e.g. blue, for decoration.

