

# Mini muffins

## Ingredients

(For a mini muffin pan with 24 wells of about 5 cm Ø each, lined with paper baking cups.)

100 gr	butter, soft	1 tbsp	butter
100 gr	sugar	30 gr	cornflakes
1 pinch	salt	1 tbsp	sugar
1 ½ tsp	Decocino vanilla extract		
2	eggs		Decocino glitter snow or powdered sugar for dusting
2 dl	MaisMe! corn drink		
250 gr	flour		
2 tsp	baking powder		
½ tsp	baking soda		
24	raspberries		

## Preparation

Preheat oven to 180 degrees.

Mix butter, sugar and salt in a bowl. Add vanilla extract with the eggs, continue mixing until the mixture is lighter in color.

Stir in the corn drink. Mix flour, baking powder and baking soda, stir into the mixture.

Pour the batter into the prepared tray. Stick one raspberry into each of the dough.

Melt butter in a small pan, cool slightly. Finely crumble cornflakes in a bowl. Mix in sugar and butter, sprinkle over muffins.

Baking: Approx. 15 min. in the middle of the oven.

Remove, cool slightly, remove muffins from baking sheet, cool on a wire rack.

Dust muffins with glitter snow or powdered sugar.

Shelf life: in a tin well sealed in the refrigerator, about 2 days.



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Kreativ backen

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