

Bakery

Cupcake and Muffin

100 DELICIOUS CUPCAKES & MUFFINS
RECIPES FROM SAVORY, VEGETARIAN
TO VEGAN IN ONE COOKBOOK



HEALTHY FOOD LOUNGE

Cupcake And Muffin Bakery: 100 Delicious Cupcakes & Muffins Recipes From Savory, Vegetarian To Vegan In One Cookbook

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Introduction

From hand to mouth, muffins are simply delicious and welcome at any time. Whether for the birth buffet, party buffet, the quick snack for in between. Muffins taste simply great, they can be baked with all imaginable ingredients. Fresh fruits like pears, blueberries are just as suitable as olives, parmesan cheese or asparagus. Fruity or meat-filled muffins are also very popular at any party or at work. Even larger quantities of muffins are quick and easy to prepare. They taste best at any time of day and best of all when they come straight from the oven. The nice thing is, to bake muffins & cupcakes you do not need any special equipment. For muffins you need a 6 or 12 muffin tray or paper cups. There are no limits to your fantasy. For the mini muffins you can also use chocolate moulds. Whether very classical or shaped as an animal, flower or fantasy form, here you can fully develop your creativity. Everything you need for baking should be available in every household. With this Muffin & Cupcake recipe book you are perfectly equipped to conjure up quick and delicious muffins for every occasion. You will be amazed at what ingredients you can use to bake a muffin. I wish you lots of fun and success with this Muffin & Cupcake recipe book.

Useful baking tips

Make your own vanilla sugar

Do not dispose of scraped vanilla beans, but use them for vanilla sugar. Fill sugar into a well-closing glass and put the vanilla beans into it. Leave to stand closed for a few days. The sugar takes on the vanilla flavour.

Refine sponge cake

A simple sponge cake can be turned into a delicious cake in no time at all: Simply

cut the cake in half horizontally, spread the bottom cake layer with mixed apricots or cherry jam, place the top layer on top and spread the cake with whipped cream.

Finally decorate with chocolate shavings.

Cake glaze also distribute cake

To ensure that fruit on fruit bases is evenly covered with cake glaze, the liquid glaze

with a small soup or a sauce ladle from the center spiral over the fruit. Work quickly, as the icing solidifies quickly.

How to make cake less caloric

If you want to watch your figure, replace half the fat with the same amount of cream curd in the dough. This makes the cake lighter.

Cake transport

To prevent cakes or pies from slipping off the plate during transport, you should put some honey under the base. Give.

Brittle

For sprinkling a baking tin you can use fine brittle instead of breadcrumbs. Especially with nut cake, this gives it a plus in aroma.

Yeast dough

A yeast dough will rise safely and well if you give it under a cake cover. There it is well protected from drafts.

Strawberries

If strawberries already have slight damage and are no longer suitable for a cake topping

If you want to use it, you can cut off the spots and dip the strawberries in a liquid chocolate coating. This way they still remain good for cake decoration.

Nut filling

If the nuts for a cake filling are briefly roasted in a coated pan before further processing, they taste even more intense.

Sponge cake

To keep a sponge cake juicy for a long time, you should spread it with lukewarm liquid butter.

Cake glaze

For the perfect icing, take powdered sugar and sieve it so that it becomes fine powder. Stir with so much water or lemon juice until a spreadable mass is formed.

For a bubble-free cake glaze, mix the glaze powder with the sugar before stirring.

The perfect heat

With top and bottom heat, muffins don't get "skewed" and sponge bases stay nice and juicy. Hot air on the other hand is good for cream puffs and cookies. These become crispy already and several trays can be baked at the same time.

Preparing caramel

Heat the sugar until it begins to melt at the edge. Then stir until the sugar

is dissolved and the caramel reaches a golden yellow brown color.

Gelling sugar

Sprinkle two to three spoonfuls of jam sugar on highly juicy fruit cakes before baking,
the juice is bound immediately.

Whipped cream

If you want to whip cream for a cake garnish stiffly, gelling sugar is suitable instead of a cream firming agent. It makes the cream stiffer and sweeter.

Chocolate cake / muffins

The chocolate taste will be more intense if you first dissolve the cocoa powder in a little warm water before mixing it into the dough.

Egg Yolk

If one mixes egg yolk to coat pastries with a pinch of sugar, cakes and

cookie particles a more intense color.

Baking Powder

In order for the leavening agent to be better distributed in the dough, it should always be mixed with the flour first, before it comes together with the remaining ingredients.

Pastry brush

A baking brush with dark bristles is suitable for coating cakes and pies with sugar icing. If it loses hair, you can easily see it on the light-colored glaze and remove it. A good alternative are also silicone brushes, these do not lose any bristles.

Make your own vanilla cream

Cut open 2 vanilla pods, scrape out the pulp, put aside for the time being. Bring 500 g cream with vanilla beans to the boil, remove from heat and let it stand for 10 minutes. Remove the pods. Whip 3 egg yolks with 125 g sugar, stir in cream and pulp. Ready!

The perfect filling

Muffins can be filled with a lot of filling, which you probably already have in your fridge. Otherwise it can be stored quickly. Leftover meat or cold cuts can quickly be turned into a delicious filling.

Dairy products:

Ricotta, cream cheese, crème fraîche, sour cream, sour cream, yogurt

Cheese:

Grated cheese, e.g. parmesan, emmental, gouda, mozzarella, goat's cheese roll, camembert, mountain cheese, blue cheese and blue cheese. You can also order any
take another cheese.

Meat products:

Cold roast leftovers, salami, bacon, cooked ham, cabanossi, chorizo.

Vegetarian meat substitutes: