



# Celebrate Christmas with IREKS



## GLÜHWEIN (MULLED WINE) MUFFINS using GOLDEN MUFFIN

Cherry filling, mixed to puree	0.050 kg
Basic batter	
GOLDEN MUFFIN	1.000 kg
Oil	0.300 kg
Eggs	0.350 kg
Cinnamon	0.010 kg
Cacao-powder sugar mix 50:50	0.080 kg
Gluehwein (Mulled wine), approx.	0.300 l
Total weight	2.040 kg

**Instructions for use:**  
Mix Cherry filling to a smooth puree and pipe 10 g drops on silicon paper and freeze.

Mix all ingredients to a smooth batter and fill in Muffin cups or desired tins. Place a frozen Cherry puree drop on top and press slight in and load. After 3 minutes baking time give slight steam.

Glaze direct after baking with apricot glaze and decorate after cooling.

**Mixing time:** 2 - 4 minutes, medium speed  
**Scaling weight:** 85 g  
**Cherry puree drops, frozen:** 10 g  
**Baking time:** approx. 25 minutes (core temperature 94° C)  
**Baking Temperature:** 190° C - 200° C

