Juicy berry muffins with almonds

A wonderfully moist baking delight! Classic Baking Oil gives these fruity summer muffins a delicate note and ensures airy muffin batter.

Zutaten
1 Portionen

200 g Berries (e.g. raspberries, blueberries, strawberries)
200 g Flour
50 g Almonds
2 TL Baking powder
0.5 TL Baking soda
1 Pinch Byodo sea salt
2 Eggs
120 g Sugar
100 g Byodo Baking Oil Classic
250 g Buttermilk
flaked almonds to decorate

Zubereitung

Preheat the oven to 180 °C top/bottom heat. Grease the muffin tray.

Wash, sort and dry the berries well. If using strawberries, cut the fruit into small pieces if necessary. Then dust the berries with 1 tablespoon of flour and coat them in it. (The flour prevents the berries from sinking to the bottom of the muffins during baking).

Sieve the remaining flour, ground almonds, baking powder, baking soda and salt and mix together. Beat the eggs with the sugar for 2-3 minutes until pale and creamy. Mix the baking oil and buttermilk and add together with the remaining ingredients. Only mix briefly until a dough is formed. Finally, carefully fold in the floured berries. Spread the finished batter into the muffin cases and sprinkle with sliced almonds.

Bake the muffins in the preheated oven for approx. 20-25 minutes. Allow to cool briefly and then remove from the mold.

The quantity is enough for approx. 12 muffins