byodo
bio vom feinsten



Vegan raspberry muffins

Wonderfully juicy and incredibly raspberry! These muffins are baked using purely plant-based ingredients.

Zutaten
1 Portionen

Ingredients raspberry muffins
250 g Flour
150 g Sugar
1 Pack Vanilla sugar
3 heaped teaspoon Cream of tartar baking powder
1 Pinch Byodo sea salt
75 ml Byodo Baking Oil Classic
250 ml Plant drink
45 g Almonds, roughly chopped
100 g Raspberries (fresh or frozen)
Ingredients vegan topping
180 g sifted powdered sugar
2 TL Lemon juice
2 TL Raspberry pulp/raspberry puree
2 TL Apple juice
(Vegan) sugar sprinkles & chocolate lentils for decoration
Mascarpone cream ingredients (not vegan)
250 g Mascarpone
85 g Powdered sugar
120 ml Cream (min. 32% fat content)
optional: raspberry puree and/or food coloring, sugar sprinkles

Zubereitung

Preparation of raspberry muffins

Sieve the flour into a large mixing bowl and mix with the sugar, vanilla sugar, baking powder and salt. Measure out the baking oil and vegetable drink, mix a little, pour into the dry ingredients and stir together. Carefully fold the almonds and raspberries into the batter. Line a muffin tray with tins and fill each one about ¾ full with the batter. Bake in a preheated oven at 180 °C top/bottom heat for 20-25 minutes.

The quantity is enough for approx. 14 muffins.

Preparation of vegan topping

The cooled muffins taste great on their own with a dusting of powdered sugar. For the vegan topping variant, mix a fruit glaze as in the American recipe and pour onto the muffins.

Preparation of mascarpone cream

For the cream topping, briefly mix the mascapone with the powdered sugar. Add the cream and whip until the mixture resembles whipped cream. Divide the cream into three bowls and color as desired with raspberry puree or food coloring. Pour the cream into a piping bag with a star-shaped nozzle and pipe decoratively onto the cooled muffins. Sugar sprinkles round off the decoration. Place the finished cupcakes in the fridge until ready to serve.