



CURRENT CUP CAKES



GAS

UP TO 40 MINUTES

BAKING

EASY FLIP - INDIRECT

Indirect heat

LID

closed

PREHEATING

5 minutes at a medium setting with the lid closed



INGREDIENTS FOR 6 PEOPLE

200 g	Butter
180 g	Sugar
16 g	Vanilla Sugar
1	dash Salt
3 Stk	Eggs
10 g	Kirsch
250 g	Flour
74 g	Hazelnuts, gerounded
4 g	Baking powder
250 g	Currants

PREPARATIONS

Mix butter in a bowl until soft
Mix in the sugar, vanilla sugar and salt
Mix in one egg after the other until the batter is very light in color
Add kirsch or rum
Mix the flour, hazelnuts and baking powder into the batter
Add currants and mix into the batter
Grease the silicone form with butter. Fill the silicone forms up to 3/4 with the batter

BAKING

Place the silicone form in the preheated grill and let the muffins bake for approx. 20 minutes at 200° C.

TIP

Towards the end of the baking time, simply insert a wooden skewer or toothpick into the muffins and pull out again: If some batter sticks, then continue baking.