



Carrot Cupcakes

Ingredients for 12 pieces:

3 eggs, 120 g sugar, 60 g honey, juice and peel of half an organic lemon, 60 g starch, 1 ½ tbsp. baking powder, **100 g Kölln® Muesli Wholegrain Fruit**, 150 g ground almonds, 200 g grated carrots

For the decoration: 1 middle-sized carrot, 50 g sugar, 100 g apricot jam

Preparation:

Preheat oven. Separate eggs. Beat egg yolk, sugar, honey and lemon juice and mix with lemon peel, starch, baking powder, Kölln® muesli and almonds. Beat egg whites until stiff and carefully fold into the dough alternately with the finely grated carrots.

Line muffin pan with paper cups and fill with dough (about three quarters full).

Bake in the oven on the middle rack. Let rest for 5 minutes, remove from the pan and let cool.

Topping:

Peel the carrot and cut into fine stripes using a peeler if ready to hand. Boil 150 ml water and sugar, add carrot stripes, bring to the boil and let steep for 5 minutes. Heat up apricot jam and stir until smooth. Coat the muffins with jam and decorate with drained carrots on top.

Top/bottom heat: 200 °C **Fan assisted oven:** 170 °C

Baking time: approx. 20 - 25 minutes

Preparation time: approx. 25 minutes