



Shopping list

- 200 g of flour
- 150 g of sugar
- 150 g of TAGO Dzwoneczki
- 1 tablespoon of vanilla
- 1 tablespoon of cinnamon
- 1 tablespoon of baking powder
- ½ tablespoon of baking soda
- 250 ml of milk
- 2 tablespoons of honey
- 100 ml of vegetable oil
- 2 eggs
- 1 package of 36% fat cream

Christmas Muffins

- Add milk, vanilla and honey to a pot. Heat it up but do not boil.
- Blend TAGO Dzwoneczki to powder and add flour, baking powder, baking soda, cinnamon and sugar. Use sieve to get rid of any lumps.
- Pour milk with vanilla and honey to another bowl. Add eggs and oil and mix everything together. Remember that the milk cannot be too hot!
- Mix wet ingredients with dry ingredients. Mix everything together. Put the mix into muffin tin. Add a Maltball to each muffin mould and fill with dough.
- Bake at 180°C for 20 minutes.
- Once the muffins cool down, decorate them with whipped cream and colourful sprinkles.
- Bon appétit!

TAGO products used in the recipe



Ginger Bells