

Fluffy Eggnog Muffins

40–50 Min

Preparation

1. To make the fluffy muffins, first crack the egg and cream with sugar and the vanilla from the pods in a bowl.
2. Then add the eggnog, the vegetable oil and the butter milk and stir.
3. Now mix the flour, baking powder, baking soda and salt and carefully fold into the egg mixture. You should end up with a smooth batter.
4. Preheat the oven to 180 °C. Grease the muffin tin with a small amount of melted butter then fill each hole with equal amounts of the batter. Sprinkle with some poppy seeds and bake in the oven for 20–25 minutes.
5. Meanwhile, prepare the eggnog cream. Whip the cream and stir in the vanilla from a pod. Shortly before the end, fold in the eggnog.
6. Remove the muffins from the tin and allow to cool. Then use a piping bag to pipe on the eggnog cream.

Ingredients 8 Portions

= Kotányi Produkte

1 pcs.	Organic egg, large
270 g	Flour
100 g	Granulated sugar
200 g	Buttermilk
70 ml	Vegetable oil
90 ml	Eggnog
0.5 pcs.	Packet of baking powder
1 tsp.	Baking soda
9 tbsp.	Poppy seeds
2 pcs.	Bourbon Vanilla Pods, Whole
1 pinch	Sea Salt, Coarse

For the eggnog whipping cream

250 g	Whipping cream
5 tbsp.	Eggnog
1 pcs.	Bourbon Vanilla Pods, Whole