



Fluffy Egnog 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 egnog, 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 egnog cream. Whip the cream and stir in the vanilla from a pod. Shortly before the end, fold in the egnog.
- 6 Remove the muffins from the tin and allow to cool. Then use a piping bag to pipe on the egnog 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	Egnog
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 egnog whipping cream

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

