

Apple Cinnamon Muffin

✓ Apple Cinnamon Muffin

Unsalted Butter	100	g
Caster Sugar	100	g
Eggs	75	g
Milk	50	g
Cake Flour	125	g
Baking Powder	8	g
GH Apple Cinnamon Emulco	9	g



Directions:

Apple Cinnamon Muffin

1. Preheat oven to 180°C . Sift dry mixture of cake flour and baking powder together in a bowl.
2. Beat the unsalted butter and sugar till creamy.
3. Add in eggs slowly and continue to beat until well incorporated.
4. Mix in milk and **GH Apple Cinnamon Emulco**.
5. Add the flour mixture into the butter mixture and mix well.
6. Place the cake batter into piping bag. Line up the muffin tray. Pipe the batter into muffin tray. Set aside.

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Preparation Time:

1 hour

Baking Time:

12 minutes

Makes 12 nos

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✓ Vanilla Crumble

Unsalted Butter	96	g
Caster Sugar	96	g
Cake Flour	120	g
Salt	1	g
GH Vanilla Flavour Powder	2	g

✓ Piped Cream

Topping Cream	100	g
Snow Powder	AN	

Vanilla Crumble

1. Mix all the dry ingredients of sugar, cake flour, salt and **GH Vanilla Flavour Powder** into a bowl.
2. Melt the butter and mix the melted butter into the dry mixture till well incorporated.
3. Place the crumble on top of the piped batter.
4. Bake at 180°C for 12 minutes or until it is cooked. Remove from the oven and let it cool down.

Garnish

1. Whisk the cream until stiff. Place into a piping bag with nozzle.
2. Pipe the cream on top of each muffin.
3. Then, decorate with some snow powder. Serve well.

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