Cinnamon Muffins with Plums and Creamy Pudding Filling

czas przygotowania: 90 min

poziom trudności: trudny



Fluffy cinnamon muffins with a hint of orange, filled with a fragrant plum compote and creamy Gellwe Cream Flavour Pudding. Finished with a crunchy topping of toasted almonds and cake crumbs, they make a delicious autumn treat to enjoy with coffee or tea.

Składniki

For the muffins:

- Spelt flour (type 650) – 220 g
- Eggs – 2
- Sugar – 100 g
- Milk – 120 ml
- Vegetable oil – 80 ml
- Gellwe Baking Powder – 1½ tsp
- Ground cinnamon – 1½ tsp
- Dried ground orange zest – ½ tsp (or freshly grated zest of ½ orange)
- Salt – a pinch

For the plum filling:

- Pitted plums – 250 g
- Sugar – 1 tbsp
- Water – 2–3 tbsp

For the creamy pudding filling:

- Gellwe Cream Flavour Pudding Mix – 1 sachet
- Milk – 300 ml

Sposób przygotowania

- Sugar – 2 tbsp

For decoration:

- Reserved muffin crumbs
- Toasted flaked almonds – for sprinkling