



Mandel-Muffins

Autor des Rezepts:



Keine Beschreibung vorhanden

Rezept Zutatenliste

-

240 g Weizenmehl

-

2 TL Backpulver

-

100 g gemahlene Mandeln

-

1/2 TL Salz

-

1 TL Zimt

-

1 TL Kardamompulver

-

2 Eier

-

150 g Zucker

-



125 ml Sonnenblumenöl

Zubereitungsanweisung

```
<!-- /* Font Definitions */ @font-face {font-family:Wingdings; panose-1:5 0 0 0 0 0 0 0 0 0;
mso-font-charset:2; mso-generic-font-family:auto; mso-font-pitch:variable; mso-font-signature:0 268435456 0 0
-2147483648 0;} /* Style Definitions */ p.MsoNormal, li.MsoNormal, div.MsoNormal {mso-style-parent:"";
margin:0cm; margin-bottom:.0001pt; mso-pagination:widow-orphan; font-size:12.0pt; font-family:"Times New
Roman"; mso-fareast-font-family:"Times New Roman";} p.MsoPlainText, li.MsoPlainText, div.MsoPlainText
{margin-right:0cm; mso-margin-top-alt:auto; mso-margin-bottom-alt:auto; margin-left:0cm;
mso-pagination:widow-orphan; font-size:12.0pt; font-family:"Times New Roman"; mso-fareast-font-family:"Times
New Roman";} p {margin-right:0cm; mso-margin-top-alt:auto; mso-margin-bottom-alt:auto; margin-left:0cm;
mso-pagination:widow-orphan; font-size:12.0pt; font-family:"Times New Roman"; mso-fareast-font-family:"Times
New Roman";} @page Section1 {size:612.0pt 792.0pt; margin:70.85pt 70.85pt 2.0cm 70.85pt;
mso-header-margin:36.0pt; mso-footer-margin:36.0pt; mso-paper-source:0;} div.Section1 {page:Section1;} /* List
Definitions */ @list l0 {mso-list-id:1439059399; mso-list-type:hybrid; mso-list-template-ids:496786956 1615105942
143554178 -510739270 -1096624694 1181780386 -1881143794 -958635232 846469176 2090206808;} @list l1
{mso-list-id:1922831722; mso-list-type:hybrid; mso-list-template-ids:-2003789036 -373367282 2064289114
589836812 1069077732 -686267186 -1245309092 -2027151580 42270376 692507850;} @list l2
{mso-list-id:2052342246; mso-list-type:hybrid; mso-list-template-ids:-1145807412 -1047601022 -1644944268
-386237076 170165334 1855912656 -2146636806 2044783166 -430037482 1665830006;} @list l2:level1
{mso-level-number-format:bullet; mso-level-text:□; mso-level-tab-stop:36.0pt; mso-level-number-position:left;
text-indent:-18.0pt; mso-ansi-font-size:10.0pt; font-family:Symbol;} @list l3 {mso-list-id:2076854037;
mso-list-type:hybrid; mso-list-template-ids:1230901556 872207728 -606723772 -1224048614 -303924774
1068632328 -1122353754 1727425006 1726019428 1750622724;} @list l3:level1 {mso-level-number-format:bullet;
mso-level-text:□; mso-level-tab-stop:36.0pt; mso-level-number-position:left; text-indent:-18.0pt;
mso-ansi-font-size:10.0pt; font-family:Symbol;} ol {margin-bottom:0cm;} ul {margin-bottom:0cm;} -->
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1. Den Backofen auf 180° C vorheizen.
2. Alle trockenen Zutaten in einer Schüssel mischen.
3. Eier und Zucker sehr schaumig rühren und nach und nach das Öl einlaufen lassen.
4. Mit den trockenen Zutaten vermischen und den Teig ins Muffinblech füllen .
5. Ca. 20-25 Minuten goldbraun backen.

Anmerkungen

Keine Beschreibung vorhanden

Zubereitungszeit	5 Min	Schwierigkeitsgrad	ganz einfach
Portionen	zwölf Portionen	Sonstige Menge	
Land/Region		Kosten pro Portion	