



Cup Cakes (Dairy Free)

Makes 40 cakes

Nuttelex Bakers range is so easy to cream directly from the fridge. It has a milder flavour than butter and produces a finer more uniform texture. It is also a great option for those who are lactose intolerant. Another key benefit is, baked goods tend to stay more moist.

Ingredients:

- 300g plain flour
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon fine salt
- 130g Nuttelex
- 250ml almond milk
- 4 x 60g eggs
- 350g caster sugar
- 3 teaspoons vanilla extract

Method

1. Preheat oven to 180°C (160°C fan)
2. Line a standard muffin pan with cupcake liners.
3. Sift flour, baking powder and salt in a large bowl.
4. Place Nuttelex and plant milk in a saucepan and gently heat to melt the Nuttelex. Place aside.

5. Using an electric stand mixer, beat eggs for 30 seconds on speed 6. Add sugar gradually beating between each addition. Once all the sugar is added beat for a further 6 minutes on speed 8, or until tripled in volume.
6. Add a 1/3 of flour mix across surface of the egg mixture, then beat on speed 1 for 5 seconds. Repeat process with remaining flour .
7. Add vanilla to the warmed plant milk and mix in a large mixing bowl. Add 1/2 egg batter. Use a whisk attachment to mix until smooth.
8. Add remaining egg batter and mix until just combined. Batter should now be smooth and pourable.
9. Fill cupcake liners with 29g batter or 2/3's full. This creates a flat top on the cupcake. Bake for 20 minutes.



杯子蛋糕

40 個蛋糕

NutteleX 烘焙系列從冰箱中取出後，無需室溫軟化，很容易打發成奶油狀。它的味道比黃油更溫和，質地更細膩、更均勻。對於乳糖不耐症的患者來說，這是一個不錯的選擇。此外，NutteleX 烘焙系列能做出口感濕潤又有彈性的烘焙食品也是其魅力之一。

食材

- 300 克普通麵粉
- 2 1/2 茶匙泡打粉
- 1/2 茶匙細鹽
- 130 克 NutteleX 黃油
- 250 毫升杏仁奶
- 4 x 60 克雞蛋
- 350 克細砂糖
- 3 茶匙香草精

做法

1. 將烤箱預熱至 180°C (風扇 160°C)
2. 在標準鬆餅盤上鋪上杯子蛋糕襯墊。
3. 將麵粉、泡打粉和鹽篩入大碗中。
4. 將 Nuttelex 黃油和植物奶放入平底鍋中，輕輕加熱以融化 Nuttelex。放在一旁備用。
5. 使用桌上型電動攪拌器，以速度 6 攪拌雞蛋 30 秒。分數次逐漸添加糖，邊打邊倒入，加入所有糖後，以速度 8 再攪拌 6 分鐘，或直到體積增加三倍。
6. 在雞蛋混合物的表面加入 1/3 的麵粉混合物，然後以速度 1 攪拌 5 秒。用剩餘的麵粉重複此過程。
7. 將香草加入溫熱的植物奶中，並在大攪拌碗中混合。加入 1/2 雞蛋糊。使用攪拌器附件攪拌至光滑。
8. 加入剩餘的蛋糊，攪拌至完全混合。麵糊現在應該光滑且可傾倒。
9. 在杯子蛋糕內襯中加入 29 克麵糊或至 2/3 滿，頂部平坦。烤 20 分鐘。