

# Tangerine muffins



35 min. 137 kcal SteviaSweet Crystal

## Preparation

Preheat the oven to 200 °C.

Wash the tangerines thoroughly. Peel one of the tangerines and cut into six thin slices as decoration for the muffins. Grate the zest from the remaining tangerines and squeeze all the juice from the tangerines. About 100 ml of juice should be left over.

Melt the butter and let cool. Mix the dry ingredients together, whisk in the egg and slowly add the melted butter to the mixture. Then add the tangerine juice. Mix everything together into a smooth dough. Distribute the dough equally into the muffin moulds and decorate each muffin with one-half of a tangerine slice and bake on the middle shelf of the oven for 15-20 minutes.

Remove the muffins from the oven, allow to cool and sprinkle with cocoa powder before serving.

## Ingredients for 2 servings

3	tangerines
100 g	butter
2	eggs
60 g	SteviaSweet Crystal
180 g	wheat flour
1 1/2 tsp	baking powder
1/4 tsp	ground vanilla
	cocoa powder for decoration

## Nutritional information per portion

137	kcal
576	kJ
3	g Protein
13	g Carbohydrates
8	g Fat