

MUFFINS WALNUT, DRY GRAPES AND CARAMEL LIQUEUR

INGRÉDIENTS

Pour 5 portion(s)

Flour	**175 g**
Brown sugar	**90 g**
Butter	**70 g**
Eggs	**2 cl**
Milk	**10 cl**
Yeast	**1**
Walnut kernels	**100 g**
Dry grapes	**60 g**

PRÉPARATION

1. Soak the dry grapes in 2 tablespoons of caramel liqueur at least 1 hour before the recipe (12 hours would be best). Save the 3rd spoonful of liqueur for the end of the recipe.
2. Melt the butter and mix it with the sugar. Add the eggs, then the flour and the yeast. Mix well and dilute with the milk.
3. Coarsely chop the walnuts and add them to the previous mixture, together with the macerated grapes and the last spoonful of caramel liqueur.
4. Fill muffin tins 2/3 full and bake for 20 minutes at 350°F.
5. Bon appétit!

L'abus d'alcool est dangereux pour la santé, à consommer avec modération.