

Apple crumble muffin with the thermomix

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For the Thermomix dough :

250g of flour

100g of milk

100g of butter

80g of sugar

20g of fresh yeast

2 eggs

2 apples

1 pinch of salt For the Thermomix crumble :

120g of flour

120g of brown sugar

60g of butter

For the Thermomix dough :

For the dough :

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Peel the apples, cut into quarters, put them in the bowl of the Thermomix and set 5 seconds on speed 5. Set aside in a bowl.

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Put the flour, yeast, sugar, salt, eggs, milk, butter and set 15 seconds on speed 7.

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Add the apples and set 10 seconds on speed 5.

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Put the dough in the muffin pan.

For the crumble :

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Rinse and dry the bowl of Thermomix.

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Place the ingredients for the crumble and set 30 seconds on speed 5.

For the muffins :

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Preheat oven to 180 ° C.

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Crumble this mixture on each muffin.

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Bake 20 minutes (Do not open the oven door during cooking, muffins could not ride).

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At the exit of the oven let cool.