

Starfrit : Smoked bacon muffins

Recipe for 4 persons



Description

Salty muffins stuffed with smoked bacon.

Avec une cuisson parfaite dans les moule **Starfrit**

https://www.starfrit.com/fr/review/product/list/id/5307/?__from_store=en

Ingredients

For the muffins

- 0.50 Cup(s) Smoked bacon
- 0.75 Cup(s) Flour
- 4 Tbsp Butter
- 0.50 Cup(s) Cream 35%
- 2 Tbsp Vegetable oil
- 1 Unit(s) Egg
- 1 Tsp Baking powder

Preparation

- Preparation time **15 mins**
- Preheat your **Four** at **350 F°**
- Resting time **30 mins**

For the muffins

Soften the butter at room temp. Dice the smoked bacon, sear in a hot dry pan, and let it cool down on a scott towel. In a bowl, mix the flour, the baking powder and season it. In another bowl with a whisk, mix the butter, the cream, the oil and the egg. Pour this mix on the dry ingredients and stir it gently, add the bacon.

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Fill the muffins shell and put it in the oven for 20 minutes until it get's a nice coloration. Let it cool down before you remove from the shell.

Bon appétit!