



OUR RECIPES

CHOCOLATE CHIP AND ORUJO PANIZO CREAM LIQUEUR MUFFINS (ORUJOS PANIZO)



INGREDIENTS:

Serves: 12 ·

- Salted butter at room temperature (100 g)
- Sugar (80 g)
- Ground almonds (80 g)
- Flour (20 g)
- 2 egg whites
- Orujo Panizo cream liqueur (25 ml)
- Chocolate chips (100 g)

PREPARATION:

Whisk the butter at room temperature with the sugar in a bowl. Add the almond and, once the ingredients are mixed together, add the flour. Add the Orujo Panizo cream liqueur and, after that, mix it softly with the beaten egg whites. The last step is to add the chocolate chips. Pour it into the pan and bake for 20 minutes at 180°C.