

## APRICOT MUFFINS IN FLOC DE GASCOGNE



### Ingredients for the muffin

365 g dairy butter  
425 g caster sugar  
250 g whole eggs (5 eggs)  
475 g milk  
800g flour  
40 g baking powder  
235g egg whites whipped

### Ingredients for the filling:

400 g apricot jam  
1 apricot

### Dry ingredients for the topping:

50 g white floc  
200 g water  
150 g sugar

### PREPARATION OF THE RECIPE

1. Soften the butter, then add the caster sugar, the whole eggs.
2. Mix well to obtain a homogeneous mixture.
3. Then add the milk, flour, and yeast.
4. Beat the egg whites and add them gently to the mixture.
5. Butter and flour a mold. Add a little more than half of the mixture, place the apricot jam filling in the center (without touching the sides of the mold) and top with the rest of the preparation.
6. Bake at 200 ° C for 20 to 25 minutes (depending on the oven).
7. Meanwhile, prepare a syrup with 200 g of water, 150 g of sugar and 50 g of Floc de Gascogne.
8. Cover the cake as soon as you leave the oven when hot.
9. Decorate with dried apricot.