



# Muffin Tray

**en** Product information and recipes

## Dear Customer

The silicone muffin tray is non-stick and very flexible. This makes the muffins easy to remove - greasing the moulds is not usually necessary.

The silicone muffin tray is food-safe, resistant to heat and cold, inherently stable, leakproof and dishwasher-safe.

Thanks to the foldable moulds, the muffin tray saves space when stored away.

To get you started straight away, we have also provided you with two delicious recipes.

Bon appétit!

## Your Tchibo Team

Made exclusively for:

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Tchibo GmbH D-22290 Hamburg · 153215FV03X00XVI · 2025-10

## Important information

- The muffin tray is suitable for temperatures from -20 °C to +200 °C.
- The muffin tray is only suitable for use in ovens or freezers. Use the muffin tray only for its intended purpose! You should also read the manufacturer's instructions for your oven.
- Do not cut food while it is still on the muffin tray or use any sharp implements on the tray. This would damage the muffin tray.
- Do not place the muffin tray over open flames, on hobs or on the base of the oven.
- Always use oven gloves or similar protection when removing the muffin tray from the hot oven.
- The muffin tray is dishwasher-safe. However, do not place it directly over the heating elements.
- Over time, grease may discolour the surface of the muffin tray. This is neither harmful to your health nor does it impair the quality or function of the product.
- Thanks to the material from which it is made, the muffin tray can reduce baking times by up to 20%. Be sure to also follow the manufacturer's instructions for your oven regarding temperature and baking time.

## Prior to first use

- Clean the muffin tray with hot water and a little washing-up liquid. Do not use caustic cleaning products or pointed objects for cleaning.
  - Afterwards, use a brush to grease the inside of the moulds with a neutral cooking oil.
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## Use

- Always rinse the moulds with cold water before filling them.
- Greasing the moulds is only necessary...
  - ... before using the tray for the first time,
  - ... after cleaning it in the dishwasher,
  - ... when baking with grease-free mixtures (such as sponge mixtures) or very heavy doughs.
- Before removing the muffins from the moulds, allow them to cool on the rack for approx. 5 minutes. While cooling, the baked dough stabilises and a layer of air forms between the muffin and the mould.
- If possible, clean the muffin tray immediately after use while the leftover dough is still easy to remove.

# Muesli muffins with apple and walnut

## Ingredients (makes 12)

### For the muffins:

- 225 g plain flour
- 50 g fine oat flakes
- 1 1/2 tsp baking powder
- 1 pinch salt
- 100 g cane sugar
- 1/2 tsp cinnamon
- 75 g butter
- 4 eggs (size M)
- 200 ml buttermilk
- 2 small apples
- 75 g walnuts

### For the topping:

- 50 g coarse oat flakes
- 1 tbsp honey
- 1 tbsp sunflower oil

### Plus:

- butter for greasing the moulds

Preparation time: approx. 30 minutes  
(plus approx. 25 minutes baking time)

## Method

1. Preheat the oven to 190 °C top/bottom heat. Grease the muffin moulds with a thin layer of butter.

2. **For the muffins**, thoroughly mix the flour, oat flakes, baking powder, salt, sugar and cinnamon in a large bowl. Use a whisk to mix the melted butter with the eggs in a separate bowl. Add the buttermilk and stir thoroughly again.
3. Add the liquid mixture to the bowl with the dry ingredients and stir with a wooden spoon until no more dry spots are visible.
4. Peel, quarter and core the apples, then dice them. Coarsely chop the walnut kernels. Add the apple dices and walnut kernels to the dough and stir briefly. Pour the dough evenly into the muffin moulds.
5. **For the topping**, mix all the ingredients in a small bowl and then spread evenly on each of the muffins.
6. Put the muffin tray into the preheated oven and bake the muffins for about 25 minutes until the topping looks golden brown and crispy.
7. Use a skewer to check if the muffins are baked all the way through. If the muffins are not done yet, cover them loosely with aluminium foil and bake for a few more minutes.
8. Carefully remove the finished muffins from the moulds and leave them on a rack to cool down completely. The muffins will stay fresh for about 2 days when stored in an airtight container.

# Soft brioches

## Ingredients (makes 12)

### For the brioches:

- 25 g fresh yeast
- 50 ml lukewarm milk
- 400 g plain flour
- 40 g sugar
- 1 tsp salt
- 3 room-temperature eggs (size M)
- 125 g soft butter

### Plus:

- butter for greasing the moulds
- flour for dusting the work surface
- 1 egg for egg wash

Preparation time: approx. 30 minutes (plus approx. 1 hour 55 minutes to rise and 20 minutes to bake)

## Method

1. Crumble the yeast into the lukewarm milk, mix until dissolved and stir in 1 tablespoon of flour. Cover and leave to stand for about 15 minutes.
2. Mix the remaining flour in a bowl with the sugar and salt. Add the prepared dough, eggs and butter and mix everything together using the dough hooks of your electric whisk on a low level. Then knead strongly for about 3 minutes until the dough is elastic enough and shiny.

3. Roll the dough into a ball, place in a bowl and cover. Leave the bowl in a warm place and allow the dough to rise for about 1 hour until it has doubled in size.
4. Grease the muffin moulds with a thin layer of butter.
5. Briefly knead the dough on a work surface lightly dusted with flour. Remove about 1/6 of the dough.
6. Form the remaining dough into 12 balls and place them in the moulds. Press your finger into each dough ball to create an indentation.
7. Use the removed dough to form 12 dough balls and place them on the indentation. Cover everything and let the dough rise for at least 40 minutes.
8. Preheat the oven to 180 °C top/bottom heat. Whisk the egg for the egg wash and brush it onto the brioches.
9. Bake in the oven on the lower rack for 18 minutes until golden brown. Remove after testing with a skewer.
10. Carefully remove the finished brioches from the moulds and leave them to cool down completely on a rack.

**Tip:** If you like, you can work 1 teaspoon of zest from an untreated lemon into the dough.

Recipes:

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