

RECIPE

Kababayan by Nutella®

Medium

35 min



INGREDIENTS

for 12 servings

FOR THE KABABAYAN

2 eggs

200 g flour

150 g brown sugar

240 ml milk

120 ml canola oil

1 tbsp. vanilla extract

1 tsp. baking powder

½ tsp. baking soda

½ tsp. Salt

FOR THE TOPPING

1 tbsp. of Nutella® per kababayan

9 tbsp. of cornflakes

12 tsp. of raisins or other chopped dried fruits



To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!

METHOD

**1**

Preheat oven to 180°C and prepare a regular muffin pan with paper muffin cups.

In a large bowl, whisk flour, brown sugar, baking powder, baking soda and salt.

In a mixing bowl, combine eggs, milk, oil and vanilla extract. Whisk until well-blended.

**2**

Make a well in the center of the dry mixture and add liquid mixture. Stir everything until batter is combined.

Spoon the batter into the muffin pan up to 3/4 full. Bake for approx. 15-17 minutes until the muffins are golden. Remove and let them cool.

**3**

Spread Nutella® over each kababayan muffin and top each with cornflakes and raisins. Serve and enjoy!

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