



Hazelnut cupcakes with Nutella®



A tiny little cake for a great Christmas

Cupcakes are also known as fairy cakes, due to their tiny measures and their artistic look. Can you resist when you find a cupcake in front of you, filled with Nutella® and topped with meringue? We bet you'll feel like you have no other option than taste it.

Ingredients

- For the cupcakes:
 - 110g soft butter
 - 220g granulated sugar
 - 2 eggs
 - 120g ground hazelnuts
 - 115g flour
 - ½ teaspoons (2g) baking powder
 - a pinch of salt
 - 120ml whole milk
 - 150g Nutella®
- For the meringue:
 - 2 egg whites
 - 185g granulated sugar
 - 50g water





Step 1

- Preheat the oven to 170°C (340°F) and position the baking rack in the middle of the oven.
- With a whisk, cream the butter and the sugar for 5 minutes. Then mix in the eggs and the ground hazelnuts, followed by the milk.
- In another bowl, sift together the flour, the baking powder and the salt then fold in the previous mixture until just combined.



Step 2

- Spoon the batter into 10 muffin paper cups and bake for 20-25 minutes, (or until a toothpick inserted in the middle of the cake comes out clean)
- Let the cupcakes cool down on a wire rack



Step 3

- Using a small knife, cut the top of each cupcake and spoon out a little bit of the crumb (you will use as cupcake lid later)
- With a piping bag, fill each cupcake with 15g of Nutella® and top with the lid





Step 4

- In a small pan, heat 150g of sugar and the water until it reaches 118° C (245° F)
- In the meantime, whisk the egg whites in the bowl of an electric mixer, gradually adding 35g of sugar until soft peaks form
- Once the sugar syrup reaches 118° C (245° F), turn up the speed of the mixer and pour the syrup along the sides of the bowl. Continue whisking until the bowl sides are barely warm



Step 5

- Fill a piping bag with the meringue and pipe it on top of the cupcakes



Step 6

- Caramelize the meringue using a blow torch or, alternatively, under the oven broiler set at the highest temperature

