

The festive Nutella[®] Muffins

Easy

30 min



INGREDIENTS

FOR 6 PEOPLE

1 cup of plain, natural yogurt-

70g sugar-

125g all-purpose flour-

1 egg-

2 tsp yeast-

50g oil-(need to clarify what type of oil)

1 vanilla bean-

90g Nutella[®] - 1 heaped tsp of Nutella[®] (15g) per portion

EQUIPMENT

oven-

mixing bowl-

whisk-

muffin pan

PREPARATION



1 | Start by turning on your oven and setting it to 180°C, static.

While you wait for the oven to heat up, beat the egg (no need to whisk it), sugar and vanilla bean content into a bowl.

Add the oil to the mix. For the best consistency, try adding it gradually while blending.

**2**

Add the yogurt and continue blending.

Now you are ready to add the flour and the yeast. -To avoid forming clumps, add it gradually while whisking.

Almost done! Pour the mixture into your muffin pan. -Stop 1 cm below the edge: the muffins will rise naturally during baking creating nice, rounded tops.

**3**

Bake the muffins for about 20 minutes.

Wait for the muffins to cool down. Then, add a delicious touch of Nutella® (one heaped tsp/15g per muffin) on each muffin and decorate freely.

Enjoy!

Proud of your baking-progress?-We are, too!-

Share a pic (and the recipe) -with the hashtag **#nutellarecipe** on social media.