

RECIPE

Nutella[®] cake Pops

Easy

10 Portions

30 min



INGREDIENTS

for 8-10 portions**For the cake pops**

150 g Sugar

3 Eggs

150 g Butter

150 g Plain flour

1 Teaspoon of baking powder

For decoration15 g Nutella[®] per cake pop

Hundreds and thousands to taste



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

METHOD

**1**

Beat the eggs together with the sugar and the softened butter. Then add the flour mixed with the baking powder.

**2**

Put the dough into the cake pop mould with the help of a spoon and bake for approximately 8-10 minutes. Alternatively, you could also use a mini muffin tray.



3

Let the cake pops cool down, then insert a stick into each. Dip the cake pops into a bowl of Nutella[®] and cover the surface. Finally, dip them into a plate of hundreds and thousands or grains.

**Can be served to cake fans of any age.
Share the recipe with the hashtag
#nutellarecipe**

Perfect for birthday parties, our **recipe for Nutella[®] cake pops** is fun and super colourful. They also have an irresistible shape, reminiscent of the deliciousness of lollipops. Taste them when they're freshly made with the whole family.