

RECIPE

# Nutella<sup>®</sup> 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 decoration**15 g Nutella<sup>®</sup> per cake pop

Hundreds and thousands to taste



**To prepare this delicious recipe, 15g of Nutella<sup>®</sup> 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<sup>®</sup> 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<sup>®</sup> 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.