

RECIPE

Muffins with Nutella[®] and blueberries

Medium

4 Portions

45 min



INGREDIENTS

for 4 portions

1 Egg
100 g Sugar
125 g Milk
200 g Plain flour
8 g Baking powder
80 g Blueberries
100 ml Olive oil
Butter
60 g Nutella[®] (15 g/portion)



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

METHOD



- 1 | Beat the egg together with the sugar, then add the milk to the mixture. Add the flour sifted together with the baking powder, then mix the olive oil into the mixture. Gently add the blueberries.



- 2 | Divide the mixture into individual muffin cups. Bake in a pre-heated oven at 180°C for approximately 30 minutes.



3

Take the muffins out of the oven and let them cool, then inject Nutella® into the centre of each muffin using a piping bag.

A muffin you will never forget. Share the recipe with the hashtag #nutellarecipe

Muffins originated in the United Kingdom in the 18th century, where they were originally known as "moofins." Since then they have also become famous in the United States and all around the world. Today, try our **recipe for muffins with Nutella® and blueberries!**