

Valentine's Cupcakes with NUTELLA®



DIFF

6

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MIN

Ingredients for 6-8 cupcakes/6 portions



- ✔ 60 g Cane sugar
- ✔ 1 Large egg
- ✔ 50 g Melted butter
- ✔ 15 cl Coconut milk
- ✔ 30 g Grated coconut
- ✔ 120 g Plain flour
- ✔ 15 g Bicarbonate of soda
- ✔ 90 g Nutella® (15 g/portion)

For the icing

- ✔ 220 g Cream cheese
- ✔ 120 g Butter at room temperature
- ✔ 130 g Icing sugar
- ✔ Natural food colourings

For decoration

- ✔ Hundreds and thousands
- ✔ Sugar stars
- ✔ Sugar paste



STEP 1

Pre-heat the oven to 180°C. Beat the sugar together with the egg to create a fluffy mixture. Add the melted butter, coconut milk, flour, grated coconut and bicarbonate of soda. Split the mixture in equal amounts into the cupcake moulds, then put them in the oven for 20 minutes. Remove the little cakes from the oven and let them cool.



STEP 2

Meanwhile, prepare the icing: mix the butter with the cream cheese to create a smooth, creamy mixture. Add some natural food colouring and put it all together into a piping bag.



STEP 3

With the tip of a knife, gently cut out the middle of the cakes once they have cooled and fill with Nutella®.



STEP 4

Using a piping bag (approx. 1.5 cm diameter), apply the icing in either a spiral or heart shape. Decorate your cupcakes with hundreds and thousands, little sugar stars or little sugar hearts, and with the grated coconut.