

RECIPE

Cupcakes with frosting and Nutella®

Easy

1 h 20 min



INGREDIENTS

for 12 portions

For the dough

150 g Butter (at room temperature)

150 g Sugar

2 Eggs

200 g Flour

2 teaspoons of baking powder

150 ml Milk

250 g Powdered sugar

125 g Fresh cheese

½ Teaspoon of vanilla extract

For the decoration

Berries for the decoration

Nutella® for the garnish (15 g/portion)



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

METHOD



1

Beat 150 g of sugar with the same quantity of butter and a little lemon zest until foamy.



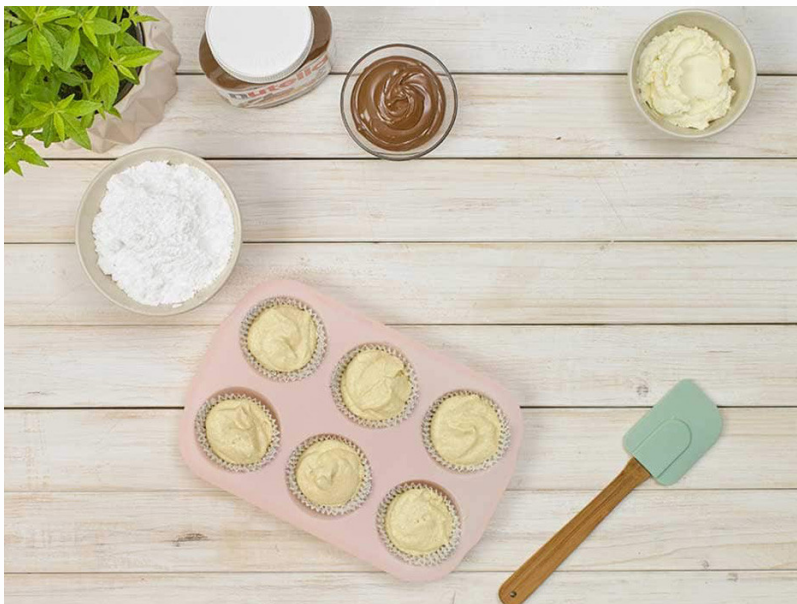
2

Add 2 eggs and mix well.



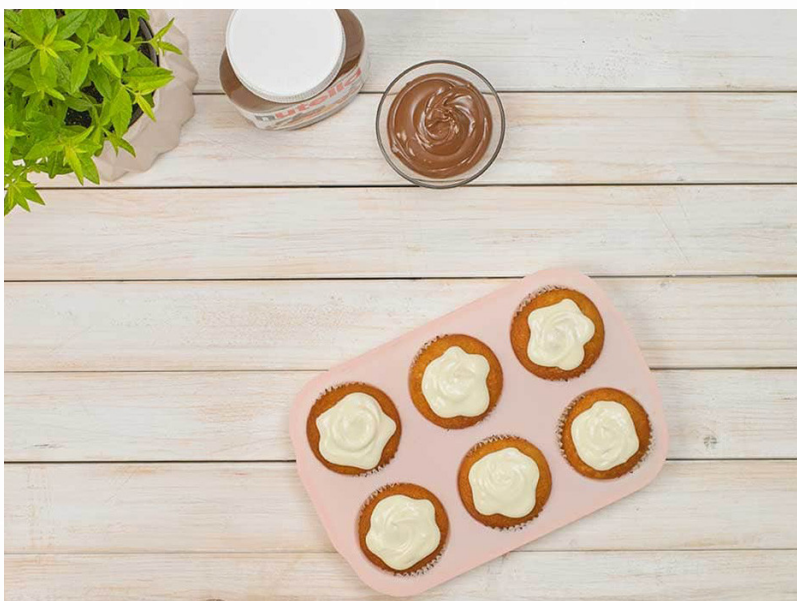
3

Add 200 g of flour, 2 teaspoons of baking powder, ½ teaspoon of vanilla extract and 150 ml of milk and stir the ingredients to form a smooth dough.



4

Put 2 big spoons of dough in each cupcake mould and bake at 160°C for 20 minutes.



5

Whip 125 g of fresh cheese and 250 g of powdered sugar and spread the frosting on the cupcakes. Garnish with Nutella® and serve on a plate with as many berries as you please.

Share the recipe with the hashtag **#nutellarecipe**

What is better than a cupcake with frosting? Only a perfect cupcake with frosting and Nutella[®], of course!