

RECIPE

Cupcake mouse with Nutella®

Easy

50 min



INGREDIENTS

for 6 portions

130 g Plain flour

1 Teaspoon of baking powder

50 g of white yoghurt

150 g of Sugar

50 g of Butter

1 Egg

50 g Unsweetened cocoa powder

For decoration

90 g of Nutella® (15 g/portion)

Sugar to taste, and biscuits



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

METHOD



1

In a bowl combine all liquid ingredients. In another container mix all dry ingredients. Then mix the two together with a spoon.



2

Pour the mixture into cupcake cups and bake for about 20 minutes at 180°C. Check the progress with a toothpick. When the cupcakes have cooled proceed with the decoration.



3

To start decorating, pour 90 g of Nutella® into a pastry bag and be creative!



4

Complete the decoration with sugar and biscuits.

Discover how beautiful it is to create together. Share the recipe with the hashtag #nutellarecipe

In the United States cupcakes have become the most popular dessert for birthday parties and the most important celebrations. We take that tradition and add our own excitement and fun with these little **cupcake mice made with Nutella®**. Discover the recipe now.