

RECIPE

Cupcakes with frosting and Nutella®

Easy

12 Portions

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

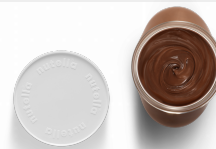
125 g Fresh cheese

½ Teaspoon of vanilla extract

For the decoration

Berries for the decoration

Nutella® for the garnish (15 g/portion)



Aby przygotować ten pyszny przepis, wystarczy 15 g kremu Nutella® na 1 porcję!

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, $\frac{1}{2}$ 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!