

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.

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