

RECIPE

Nutella[®] cake Pops

Easy

10 Portions

30 min



INGREDIENTS

for 8-10 portions

For the cake pops

150 g Sugar

3 Eggs

150 g Butter

150 g Plain flour

1 Teaspoon of baking powder

For decoration

15 g Nutella® per cake pop

Hundreds and thousands to taste





Pentru a pregăti această rețetă delicioasă, e suficient să savurați 15 g de Nutella[®] de persoană!



METHOD



Beat the eggs together with the sugar and the softened butter. Then add the flour mixed with the baking powder.



Put the dough into the cake pop mould with the help of a spoon and bake for approximately 8-10 minutes.

Alternatively, you could also use a minimuffin tray.





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Let the cake pops cool down, then insert a stick into each. Dip the cake pops into a bowl of Nutella[®] and cover the surface. Finally, dip them into a plate of hundreds and thousands or grains.

Can be served to cake fans of any age. Share the recipe with the hashtag #nutellarecipe

Perfect for birthday parties, our **recipe for Nutella**[®] **cake pops** is fun and super colourful. They also have an irresistible shape, reminiscent of the deliciousness of lollipops. Taste them when they're freshly made with the whole family.