

The festive Nutella[®] Muffins

Easy

30 min



INGREDIENTS

for 6 people

1 cup of plain, natural yogurt

70g sugar

125g all-purpose flour

1 egg

2 tsp yeast

50g oil (need to clarify what type of oil)

1 vanilla bean

90g Nutella[®] - 1 heaped tsp of Nutella[®] (15g) per portion

EQUIPMENT

oven

mixing bowl

whisk

muffin pan

PREPARATION

**1**

Start by turning on your oven and setting it to 180°C, static.

While you wait for the oven to heat up, beat the egg (no need to whisk it), sugar and vanilla bean content into a bowl.

Add the oil to the mix. For the best consistency, try adding it gradually while blending.

**2**

Add the yogurt and continue blending.

Now you are ready to add the flour and the yeast.

To avoid forming clumps, add it gradually while whisking.

Almost done! Pour the mixture into your muffin pan.

Stop 1 cm below the edge: the muffins will rise naturally during baking creating nice, rounded tops.

**3**

Bake the muffins for about 20 minutes.

Wait for the muffins to cool down. Then, add a delicious touch of Nutella® (one heaped tsp/15g per muffin) on each muffin and decorate freely.

Enjoy!

Proud of your baking progress? We are, too!

Share a pic (and the recipe) with the hashtag #nutellarecipe on social media.