

RECIPE

# Cupcakes with Nutella®

Medium

30 min



## INGREDIENTS

**for 8 portions**

2 Eggs

100 g Soft butter

100 g Sugar

100 g Plain flour

½ Sachet of baking powder

120 g Nutella® (15 g/portion)



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

## METHOD

**1**

Preheat the oven to 180°C. Whisk the butter and the sugar together. Break the eggs into a bowl and gently beat them, then progressively mix them into the prepared mixture. Add the flour and the baking powder and mix.

**2**

Line the cupcake moulds with paper cases and fill them 2/3 full with the batter. Put them into the oven for 10 minutes or until the cupcakes are golden.



3

Let them cool and then use a teaspoon to remove approximately 1 cm of the mixture from inside each cupcake. Keep these top pieces and cut them in half.



4

Fill a piping bag with Nutella<sup>®</sup>, fill in the holes in the cakes and then place the top pieces you've cut in half to form the shape of butterfly wings.

## Beautiful and irresistible. Share the recipe with the hashtag #nutellarecipe

One of the most beautiful and popular sweet treats! **Cupcakes** are different from muffins because they're richer, both in terms of decoration and taste, especially our **recipe made with Nutella<sup>®</sup>**. What's more, tradition has it that cupcakes first existed in the 19th century, before muffin moulds had even been invented.