

RECIPE

# Muffins with Nutella<sup>®</sup> and blueberries

Medium

4 Portions

45 min



## INGREDIENTS

**for 4 portions**

- 1 Egg
- 100 g Sugar
- 125 g Milk
- 200 g Plain flour
- 8 g Baking powder
- 80 g Blueberries
- 100 ml Olive oil
- Butter
- 60 g Nutella<sup>®</sup> (15 g/portion)



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

## METHOD

**1**

Beat the egg together with the sugar, then add the milk to the mixture. Add the flour sifted together with the baking powder, then mix the olive oil into the mixture. Gently add the blueberries.

**2**

Divide the mixture into individual muffin cups. Bake in a pre-heated oven at 180°C for approximately 30 minutes.

**3**

Take the muffins out of the oven and let them cool, then inject Nutella® into the centre of each muffin using a piping bag.

## **A muffin you will never forget. Share the recipe with the hashtag #nutellarecipe**

Muffins originated in the United Kingdom in the 18th century, where they were originally known as "moofins." Since then they have also become famous in the United States and all around the world. Today, try our **recipe for muffins with Nutella® and blueberries!**