

Mini sponge cakes with Nutella[®]

Easy

6 Portions

45 min



INGREDIENTS

for 12 mini cakes

80g granulated sugar

80g flour

1 egg

45g water

45g sunflower oil

5g baking powder

icing sugar to decorate

96g Nutella[®] (8gX12 mini cakes)

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

METHOD



1

Preheat the oven to 180°C (350°F).

In a bowl, whisk 1 egg with granulated sugar until pale and fluffy.



2

Add the oil and the water to the mixture together and whisk.



3

Then add the flour by sifting it together with the baking powder and stir again briefly.



4

Fill the cake moulds (5cm diameter) halfway up with cake batter and bake for 15 minutes.

Remove from the oven and allow to cool down slightly. Then, turn out onto a wire rack and cool down completely.



5

Fill a pastry bag with Nutella®.

Slice the cakes into two halves horizontally.

Spread on 8g of Nutella® and put the two layers back together again.



6

Place a stencil (negative) on top of each cake and sprinkle on a thin layer of icing sugar.