

## Mini sponge cakes with Nutella<sup>®</sup>

Easy ) ( 6 Portions



### **INGREDIENTS**

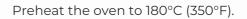
45 min

#### 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<sup>®</sup> (8gX12 mini cakes) 1 heaped tsp Nutella<sup>®</sup> (15g) per portion



### **METHOD**



In a bowl, whisk l 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.







# nutelle



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.

Fill a pastry bag with  $Nutella^{\mathbb{R}}$ .

Slice the cakes into two halves horizontally.

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

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



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