

RECIPE

Valentine's cupcakes with Nutella®

Hard

6 Portions

45 min



INGREDIENTS

for 6 portions / for 6-8 cupcakes

60 g Cane sugar

1 Large egg

50 g Melted butter

15 cl Coconut milk

30 g Grated coconut

120 g Plain flour

15 g Bicarbonate of soda

90g Nutella® – 1 heaped tsp of Nutella® (15g) per portion

For the icing

220 g Cream cheese

120 g Butter at room temperature

130 g Icing sugar

Natural food colourings

For decoration

Hundreds and thousands

Sugar stars

Sugar paste

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



METHOD



1

Pre-heat the oven to 180°C. Beat the sugar together with the egg to create a fluffy mixture. Add the melted butter, coconut milk, flour, grated coconut and bicarbonate of soda. Split the mixture into equal amounts into the cupcake moulds, then put them in the oven for 20 minutes. Remove the little cakes from the oven and let them cool.



2

Meanwhile, prepare the icing: mix the butter with the cream cheese to create a smooth, creamy mixture. Add some natural food colouring and put it all together into a piping bag.



3

With the tip of a knife, gently cut out the middle of the cakes once they have cooled and fill with Nutella®.



4

Using a piping bag (approx. 1.5 cm diameter), apply the icing in either a spiral or heart shape. Decorate your cupcakes with hundreds and thousands, little sugar stars or sugar hearts and grated coconut.

Excitement is romantic. Share the recipe with the hashtag #nutellarecipe

The excitement of love is in the air with this recipe for **Valentine's cupcakes with Nutella®**. Impress the one you love with a bit of sweetness, and not only on the 14th of February.