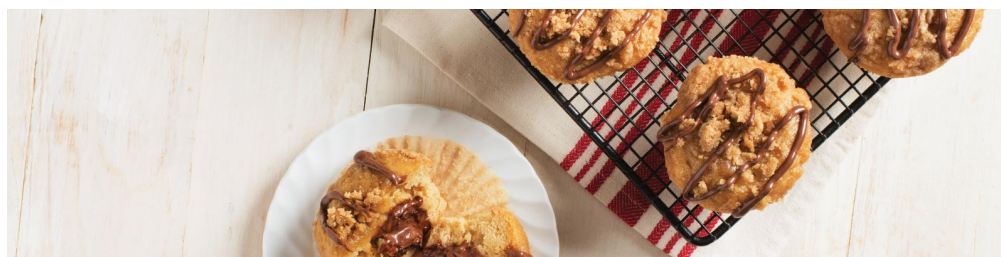


Apple Muffins with NUTELLA® hazelnut spread



INGREDIENTS



DIFF

12



PORT

14



INGR

15



MIN

- ✔ 2 1/4 cups all-purpose flour
 - ✔ 1 tsp baking powder
 - ✔ 1/2 tsp baking soda
 - ✔ 1/2 tsp salt
 - ✔ 1 cup firmly packed brown sugar
 - ✔ 1 cup unsweetened applesauce
 - ✔ 1/3 cup vegetable oil
 - ✔ 2 eggs
 - ✔ 1 tsp vanilla
 - ✔ 1 apple, peeled, cored and diced
 - ✔ 1/2 cup Nutella® hazelnut spread
- Streusel Topping:**
- ✔ 1/4 cup firmly packed brown sugar
 - ✔ 1/4 cup all-purpose flour
 - ✔ 2 tbsp cold butter, diced

STEP 1

Preheat oven to 350°F. Line 12 muffin cup pan with paper liners.

STEP 2

In bowl, whisk flour with baking powder, baking soda and salt.

STEP 3

In separate bowl, whisk brown sugar with applesauce, vegetable oil, eggs and vanilla.

STEP 4

Add flour mixture to wet ingredients and stir until combined. Fold in apples.

STEP 5

Pour mixture into lined muffin cups dividing evenly among the 12 cups.

STEP 6

Prepare streusel topping in bowl by whisking brown sugar with flour. Using fingertips or pastry cutter, combine flour mixture with butter until crumbs form.

STEP 7

Divide topping evenly over muffins.

STEP 8

Bake for 20 minutes, or until golden on top and tester comes out clean when inserted into center of muffin. Let cool completely.

STEP 9

Fit pastry bag with plain tip and fill with Nutella® hazelnut spread. Insert tip into center bottom of each muffin. Squeeze to fill each with about 2 tsp of Nutella® hazelnut spread.

STEP 10

Squeeze remaining Nutella® hazelnut spread over the top of muffins.