

RECIPE

Apple Muffins with Nutella[®] hazelnut spread

Medium

15 min



INGREDIENTS

for 12 servings

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



To prepare this delicious recipe, 1 tbsp of Nutella[®] per person is enough to enjoy!

METHOD

- 1 Preheat oven to 350°F. Line 12 muffin cup pan with paper liners.
- 2 In bowl, whisk flour with baking powder, baking soda and salt.
- 3 In separate bowl, whisk brown sugar with applesauce, vegetable oil, eggs and vanilla.
- 4 Add flour mixture to wet ingredients and stir until combined. Fold in apples.
- 5 Pour mixture into lined muffin cups dividing evenly among the 12 cups.
- 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.
- 7 Divide topping evenly over muffins.
- 8 Bake for 20 minutes, or until golden on top and tester comes out clean when inserted into center of muffin. Let cool completely.
- 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.
- 10 Squeeze remaining Nutella® hazelnut spread over the top of muffins.