

# Festive Muffins with Nutella®

Easy

30 min



## INGREDIENTS

### FOR 6 PEOPLE

1 cup of plain, natural yogurt

1/3 cup sugar

1 cup all-purpose flour

1 egg

2 tsp yeast

1/4 cup oil

1 vanilla bean

Nutella®

### EQUIPMENT

oven

mixing bowl

whip

muffin pan

## METHOD

**1**

Start by turning on your oven and setting it to 356°F, static.

While you wait for the oven to heat up, blend the egg (no need to whip it), sugar and vanilla bean content into a bowl.

Add the oil to the mix. For best consistency, try adding it gradually while blending.

**2**

Add the yogurt and continue blending.

Now you are ready to add the flour and the yeast. To avoid forming clumps, add it gradually while whisking.

Almost done! Pour the mixture into your muffin pan. Stop  $\frac{1}{2}$  inch below the edge: the muffins will rise naturally during baking creating nice, rounded tops.

**3**

Bake the muffins for about 20 minutes.

Wait for the muffins to cool down a bit. Then, drop a touch of Nutella® (1 tbsp per muffin) on each muffin and decorate freely.

Enjoy!

**Proud of your baking progress? We are, too!**

Share a pic (and the recipe)  
with the hashtag #nutellarecipe on social media.  
We'll love to see the worldwide web getting a little sweeter <3