

Mini Apple muffins with Nutella®

Medium

9 Portions

55 min



INGREDIENTS

for 8-10 portions

15g Nutella® per muffin

1 or 2 apples

200g flour

100g sugar

100g butter

2 eggs

1 sachet de levure

1 sachet of baking powder

1 sachet of vanilla sugar

150ml of milk

1 heaped tsp Nutella® (15g) per portion

METHOD



1

Place the sugar, the vanilla sugar and the melted butter in a large bowl and mix together

Add the flour and the baking powder and mix again

Add the 2 eggs and the milk, and mix together



2

Peel the apples, cut into small chunks and add them to the rest of the ingredients. Mix together.

Fill the muffin moulds

Bake at 280° for 25 mins



3

Take the muffins out of the mould

Using a knife, cut off the top of the muffins and add a teaspoon (15g) of Nutella per muffin with a piping bag