

RECIPE

Cupcakes with Nutella®

Medium

30 min



INGREDIENTS

for 8 portions

2 Eggs

100 g Soft butter

100 g Sugar

100 g Plain flour

½ Sachet of baking powder

120g Nutella® – 1 heaped tsp of Nutella® (15g) per portion

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



METHOD

**1**

Preheat the oven to 180°C. Whisk the butter and the sugar together. Break the eggs into a bowl and gently beat them, then progressively mix them into the prepared mixture. Add the flour and the baking powder and mix.

**2**

Line the cupcake moulds with paper cases and fill them 2/3 full with the batter. Put them into the oven for 10 minutes or until the cupcakes are golden.



3

Let them cool and then use a teaspoon to remove approximately 1 cm of the mixture from inside each cupcake. Keep these top pieces and cut them in half.



4

Fill a piping bag with Nutella®, fill in the holes in the cakes and then place the top pieces you've cut in half to form the shape of butterfly wings.

Beautiful and irresistible. Share the recipe with the hashtag #nutellarecipe

One of the most beautiful and popular sweet treats! **Cupcakes** are different from muffins because they're richer, both in terms of decoration and taste, especially our **recipe made with Nutella®**. What's more, tradition has it that cupcakes first existed in the 19th century, before muffin moulds had even been invented.