

# Cupcakes with frosting and Nutella®

Easy

1 h 20 min



## INGREDIENTS

for 12 portions

### For the dough

150 g Butter (at room temperature)

150 g Sugar

2 Eggs

200 g Flour

2 teaspoons of baking powder

150 ml Milk

250 g Powdered sugar

125 g Fresh cheese

½ Teaspoon of vanilla extract

### For the decoration

Berries for the decoration

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

## METHOD

**1**

Beat 150 g of sugar with the same quantity of butter and a little lemon zest until foamy.

**2**

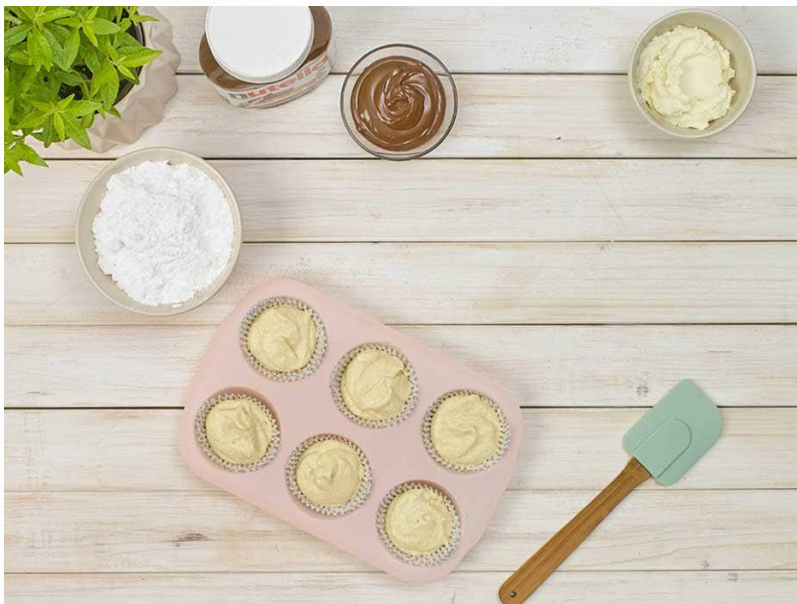
Add 2 eggs and mix well.





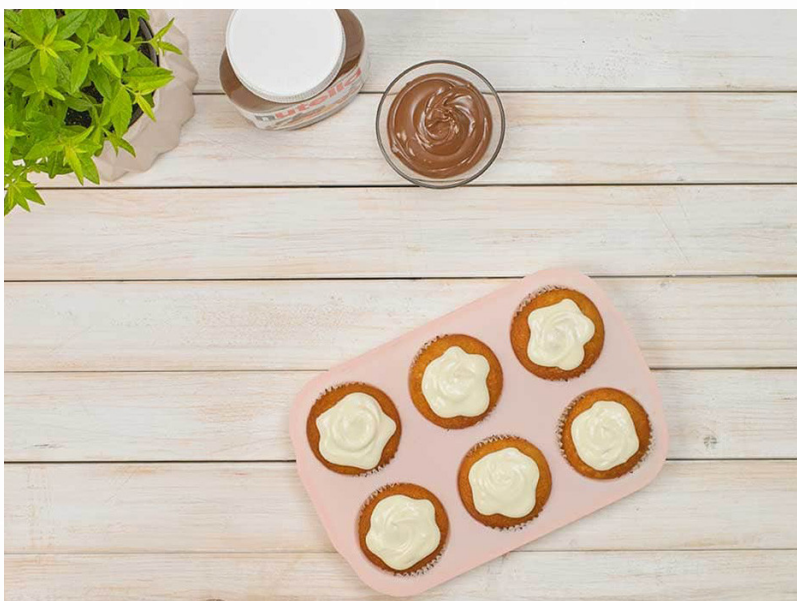
**3**

Add 200 g of flour, 2 teaspoons of baking powder, ½ teaspoon of vanilla extract and 150 ml of milk and stir the ingredients to form a smooth dough.



**4**

Put 2 big spoons of dough in each cupcake mould and bake at 160°C for 20 minutes.



**5**

Whip 125 g of fresh cheese and 250 g of powdered sugar and spread the frosting on the cupcakes. Garnish with Nutella® and serve on a plate with as many berries as you please.

## Share the recipe with the hashtag **#nutellarecipe**

What is better than a cupcake with frosting? Only a perfect cupcake with frosting and Nutella<sup>®</sup>, of course!