
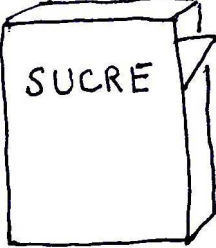
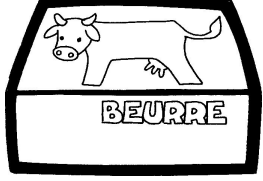
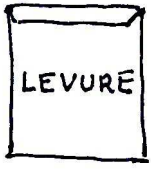


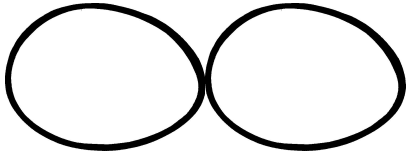


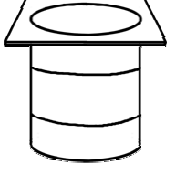


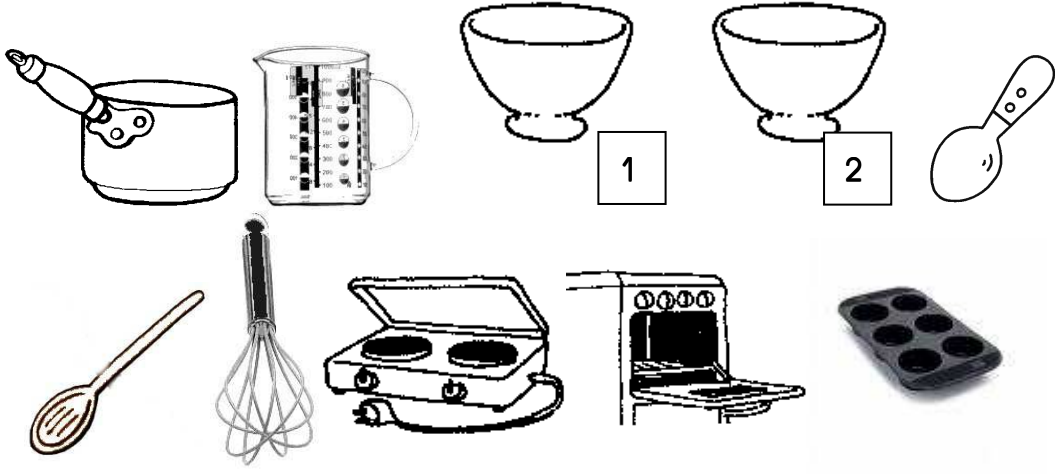
MUFFINS AU NUTELLA

Pour 12 muffins

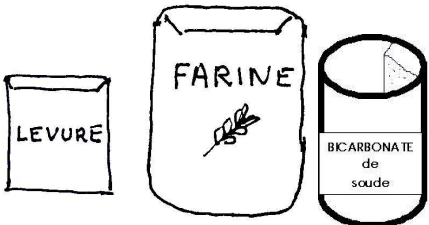

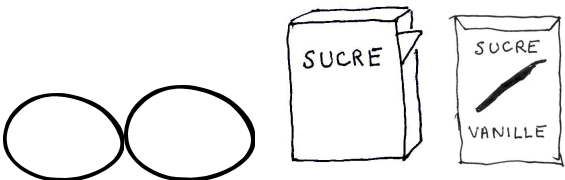
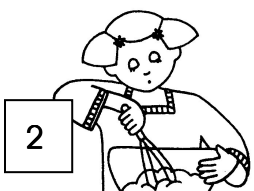

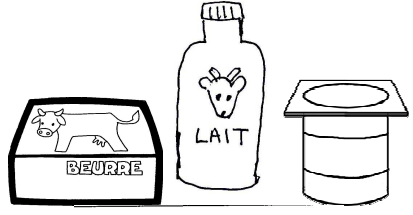
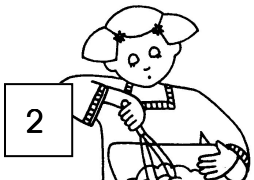
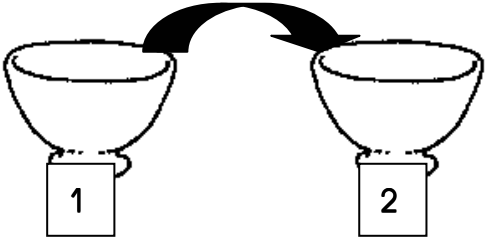




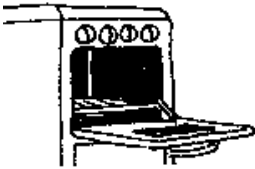
INGREDIENTS

 <p>280 g</p>	 <p>100g</p>	 <p>100g</p>		 <p>½ cuillère café</p>
 <p>10cl</p>				

USTENSILES



RECETTE

  1	  2
<p>Mélange 1</p>	<p>Fouetter le mélange 2</p>
 Faire fondre le beurre	  2 Ajouter au mélange 2
 1 2 Incorporer le mélange 1 au mélange 2	 Bien remuer
 Verser une partie de la pâte dans les moules beurrés et farinés	 Mettre une cuillerée de Nutella dans un petit creux au milieu de la pâte
 Recouvrir du reste de pâte	 180° 20mn