

MUFFINS WITH NUTELLA



Ingredients:

- 260 g flour
- 1 packet 9,5g of baking powder
- 80 g sugar
- 1 pinch of salt
- 2 eggs
- 100 g milk
- 100 g butter
- 8 teaspoons of nutella or any brand versions of chocolate spread

Preparation:

- Preheat oven to 180 ° C (355 ° F)
- Butter and flour a muffin pan
- In the bowl, work the butter and sugar 30 seconds at speed 4 to get a creamy consistency
- Then put all the ingredients except the nutella in the bowl and mix 20 seconds at speed 3 and then 10 seconds at speed 4
- Fill each cup of the muffin pan to only two thirds
- Then add a teaspoon of Nutella in the center of each muffin and cover with a big spoon of the remaining dough
- Bake 25 minutes
- Let cool 5 minutes before removing from pan

You can find this recipe in the blog :

LE BLOG DE ODELICES

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<http://thermominoux.over-blog.com>