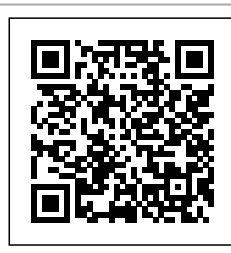


Nutella Stuffed Vanilla Muffins



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Recipe by: Laura Vitale

Makes 1 dozen

Prep Time: 10 minutes

Cook Time: 20 minutes

Ingredients

__ 1/2 cup of Unsalted Butter, softened at room temperature

__ 1/2 cup of Granulated Sugar

__ 2 Eggs

__ 1 cup of Whole Milk

__ 1-1/2 cups of All Purpose Flour

__ 2 tsp of Baking Powder

__ 2 tsp of Vanilla Extract

__ 1/2 tsp of Salt

__ Nutella

1) Preheat your oven to 350 degrees.

2) Line a muffin tin with some liners and set aside.

3) In a bowl, whisk together the butter and sugar until combined, add the eggs (and vanilla extract if using that) and whisk until smooth, whisk in the milk.

4) Add the flour along with the baking powder and salt and mix just until your batter comes together but don't over mix.

5) Fill the bottom of the muffin with about half of a scoop of batter, then add a dollop of Nutella in the center and top with another half scoop of batter, repeat to fill all of them. Sprinkle a little pearled sugar on top if you fancy.

6) Bake them for about 22 minutes or until the cake is fully cooked through then allow them to cool a bit before serving.

