



NUTELLA CUPCAKES

Servings: 24

Every once in awhile I meet someone who has never tasted Nutella or even heard about it. Well, challenge accepted! Instead of just pointing them to local supermarket, I make my Nutella Cupcakes.

Sharing my moist, rich and chocolaty Nutella cupcakes is almost as a good as ... well ... my cupcakes!

INGREDIENTS:

114g	SCS Salted Butter
59g	Unsweetened Cocoa Powder (the best you can find)
236ml	Hot Black Unsweetened Coffee
3 tbsps	Milk
225g	SIS Caster Sugar
2	Eggs
1½ tsp	Vanilla Extract
192g	Sunshine Plain Flour
1 tsp	Baking Soda
1/2 tsp	Baking Powder

Nutella Buttercream ingredients:

57g	SCS Unsalted Butter (softened)
304g	Nutella
40g	SIS Icing Sugar (sifted)
2 tbsps	Heavy Cream (optional)

1. Preheat the oven to 170°C.
2. Sift and whisk the flour, baking soda, baking powder together.
3. In a heat-proof bowl, whisk together the coffee and cocoa powder; let this mixture cool completely.
4. Cream the butter and sugar until pale; add the eggs one at a time and vanilla extract, scraping down after each addition.
5. With a spatula, fold in the chocolate mixture, milk and dry ingredients, alternating between the two and mix until smooth.
6. Bake in a lined muffin tray for 16 - 18 minutes and let the cupcakes cool completely before frosting.
7. For Nutella Buttercream, whisk together the Nutella, SIS Icing Sugar and SCS Unsalted Butter until combined and add milk if a runnier consistency is desired.
8. Spread or pipe the frosting on top of the cupcakes.