

Muffins with Nutella



Ingredients:

150g caster sugar

150g butter, melted

6 eggs

120g self raising flour

30g unsweetened cacao powder

120g Nutella

120g icing sugar

1 teaspoon of vanilla

(ingredients for about 22 pieces)

Put in a bowl the eggs with the sugar and vanilla. Stir with a whisk until you get a mixture that is clear and frothy. Add flour and cacao powder to the mixture and stir well. Pour the melted butter and continue to stir gently.

In the pot, place the muffin molds. Inside each mold, put the usual muffin paper mold (this way, once cooked, all you have to do is to remove the paper mold with the muffin and then place a new paper mold) and fill three quarters of it with the mixture.



Put the pot on the stove at high heat for 2 minutes, use the heat distributor and cover with Magic Cooker. After that, lower the heat to medium-low and continue cooking for another 15-20 minutes, without drying the lid. You can uncover the pot to check if it's done.



Remove the paper molds, let them cool off and in the meantime prepare the icing. Stir well Nutella with icing sugar and 2-3 tablespoons of hot water until you have a smooth and thick mixture. Spread this mixture on top of every muffin and then decorate as you please.

Enjoy your meal with Magic Cooker!