Nutella® Cake Pops

Others | Mid-afternoon | World Nutella® Day

| 30 minutes |

For 15 portions

Ingredients

- 120g flour
- 120g melted butter
- 120g sugar
- 2 eggs
- 1 teaspoon of salt
- 1 teaspoon of yeast
- 1 Quatre-quart
- 2 tablespoons mascarpone
- 4 tablespoons icing sugar
- Crushed almonds
- 225g Nutella® (15g per portion)

QUATRE-QUARTS PREPARATION

Melt the butter.

Blanch the sugar and eggs. Add the melted butter.

Sift in the flour, yeast and salt.

Pour into a buttered mold and bake at 170°C for 40 minutes.

Leave to cool.

CAKE POPS PREPARATION

Blend the quatre-quarts until it becomes a powder.

Add the mascarpone and icing sugar until you have a compact ball.

Form balls of the same size and roll them with your hands.

Put them in the fridge for 2 hours.

Prick each ball with a wooden skewer.

Brush over the balls with Nutella and cover them with crushed almonds.

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