



Ciambella with Nutella®

Cakes / Mini Cakes | Vegetarian | Breakfast | Mid-afternoon | All year round

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For 15 portions

Ingredients

- 6 eggs
- 400gr of sugar
- 470gr of ricotta
- 20gr of baking powder
- 90gr of vanilla flavoured sugar
- 560gr of flour
- 1 handful of flaked almonds for decoration
- 1 small piece of butter for the mould
- 1 tsp or orange blossom extract
- 225g of Nutella®

PREPARATION

Preheat the oven to 180°C. In a bowl, mix the eggs with the sugar until they become pale.

Then add the ricotta, the vanilla sugar and lastly, the flour and the baking powder.

Mix everything with a spatula to obtain a relatively creamy mixture.

Pour a few drops of orange blossom extract according to your tastes.

Then pour this preparation into a savarin mould (mould with a hole in the middle) previously buttered and floured so that the cake does not stick to the mould.

Bake for 30-35 min at 180°C. Keep a close eye on the cooking by inserting a knife in it from time to time.

If the knife comes out clean, the cake is cooked.

Once the cake is cooked, let cool for a few minutes then unmold.

Using a spatula, spread the Nutella over the top of the cake to sprinkle with the slivered almonds.