



Nutella Sponge Cake

Cakes / Mini Cakes | Vegetarian | Breakfast | Christmas

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For 8 servings

INGREDIENTS

- 150g flour
- 150g caster sugar 150g soft butter
- 3 eggs
- ½ packet of baking powder
- 10 cl of milk
- 120g Nutella® (15g/serving)
- Seasonal fruits (here red currant, blueberries...)

TOTAL PREPARATION TIME: 1 H

PREPARATION

Preheat the oven to 170°C.

Whisk together the eggs, milk and oil. Add the sugar and whisk again.

Sift the flour and baking powder together over the first mixture. Beat again.

Pour the batter into a 22cm lined pan. Bake for 45 min.

Cut the cake in two. Spread a layer of nutella in the middle.



Sprinkle with icing sugar. Make Nutella decorations on top with a piping bag and add with some seasonal fruits of your choice.