



FAIRY CAKES

Cakes / Mini Cakes | Vegetarian | Snacking | Christmas

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Serves: 6

Ingredients

110g butter, melted
110g brown sugar
2 eggs
110g flour
1 packet of yeast (7g)
50ml milk
60g Nutella®
150g Cream Cheese
1 tsp icing sugar

PREPARATION

1. Preheat the oven to 180°C.
2. In a bowl, whip together the sugar and the melted butter.
3. To the bowl, add the eggs gradually followed by the flour, yeast and milk, mixing until you have a light and airy texture.

4. Pour the mixture into cupcake moulds and bake at 180°C for 10 minutes.
5. Let the cupcakes cool.
6. Meanwhile, whip the cream cheese with the icing sugar.
7. When the cupcakes have cooled, decorate the cakes with the icing mixture and top each with 10g of Nutella®.