



APPLE KUCHEN MUFFINS TOPPED WITH NUTELLA®

Baked Good | Snacking | All year round | Banqueting

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Yields: 14 servings

Portion: 2 muffins

INGREDIENTS

- 9 oz. all-purpose flour
- 7 oz. granulated sugar
- 1/2 oz. baking powder
- 1/4 oz. kosher salt
- 1 large egg, lightly beaten
- 6 apples, peeled and sliced into thin slices
- 9 oz. Nutella®

Method:

Preheat oven to 350° F. For coffee cake batter: Sift together flour, sugar, baking powder and salt in a bowl. Set aside. In a small bowl, whisk together the egg, milk, melted butter and vanilla. Stir wet mixture into the dry ingredients until just combined. Spoon the batter into a mini muffin pan prepared with liners. Place sliced apples in a circular pattern, pressing the slices down into the batter. Drizzle each muffin with 3/4 oz. Nutella®. Add powdered sugar if desired.