



Hazelnut Cupcakes

INGREDIENTS

For the cake:

200g sugar
190g butter
120g potato starch
150g flour
2g baking soda
200ml whole milk
12 pinches of salt
2 eggs
1 egg yolk (in addition to the 2 eggs)
80g hazelnuts
Vanilla extract
FERRERO ROCHER® to personal preference

For the buttercream:

150g butter
150g powdered sugar
20g cream of crushed hazelnuts

INSTRUCTIONS

1. For the cake:

In a bowl, whip the butter and the sugar with an electric mixer.

Then add the eggs one by one and the milk until the dough is smooth and consistent.

Sift the flour into the bowl, and then the baking powder and salt. Combine the powdered mixture by slowly folding from bottom to top. Add the hazelnuts.

Place a fluted paper cup in a muffin mold and pour in the mixture. Be careful not to fill it more than 3/4 of the way.

Butter a heart-shaped mold (about 22cm large) and bake at 180C for 20-25min.

2. For the butter cream:

Decorate the cupcakes with a pastry bag fitted with a star-tipped piping nozzle.

Sprinkle the hazelnuts and top it all off with a FERRERO ROCHER.