



CUPCAKES HAZELNUT

Duration:

45 min

Servings:

12 persons

Level:

Easy

Ingredients

FOR THE CAKE

	AMOUNT
Sugar	200g
Butter	190g
Potato starch	120g
Flour, type 0	150g
Baking soda	2g
Whole milk	200ml
Salt	12 pinches
Whole eggs	2
Egg yolk	1
Hazelnuts	80g
Vanilla	

FOR THE BUTTER CREAM

	AMOUNT
Butter	150g
Powdered sugar	150g
Cream of crushed hazelnuts	20g

Instructions

1. In a bowl, whip the butter and the sugar with an electric mixer.
2. Then add the eggs one by one and the milk until the dough is smooth and consistent.
3. Sift the flour and then the baking powder and salt.
4. Combine the powdered mixture by slowly folding from bottom to top. Add the hazelnuts.
5. 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.
6. Butter a heart-shaped mold (about 22cm large) and bake at 180C for 20-25min.
7. Decorate the cupcakes with a pastry bag fitted with a star-tipped piping nozzle.
8. Sprinkle the hazelnuts and top it all off with a Ferrero Rocher.