Cupcakes hazelnut

INGREDIENTS

For the cake:

200g sugar
190g butter
150g flour
2g baking powder
200ml whole milk
12 pinches of salt
2 whole eggs
1 egg yolk
80g hazelnuts
5g of Vanilla extract
1 teaspoon

For the icing:

150g butter
150g powdered sugar
20g 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, including the yolk, add the milk and a teaspoon of vanilla extract until the dough is smooth and consistent. Sift the flour 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.

2. **For the butter cream:**
   In a bowl, whip the butter and the powdered sugar until smooth and creamy. 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.