



♥ RECIPE

## Nutella Cupcakes

*Author:* Lindsay *Prep Time:* 15 minutes

*Cook Time:* 20 minutes *Total Time:* 35 minutes

*Yield:* 12-14 Cupcakes *Category:* Dessert *Method:* Oven

*Cuisine:* American

### Description

These **Nutella Cupcakes** are soft, moist and full of Nutella flavor – both in the cupcake and the frosting! They're easy to make in just one bowl and topped with a fresh strawberry slice.

### Ingredients

#### NUTELLA CUPCAKES

1 2/3 cups (217g) all purpose flour  
1 cup (207g) sugar  
1/4 tsp baking soda  
1 tsp baking powder  
3/4 cup (168g) salted butter, room temperature  
1/2 cup (160g) Nutella  
3 egg whites  
1 tsp vanilla extract  
1/2 cup (120ml) sour cream  
1/2 cup (120ml) milk

#### NUTELLA ICING

1/2 cup (112g) salted butter  
1/2 cup (95g) shortening  
4 cups (460g) powdered sugar  
1/2 cup (160g) Nutella  
2 tbsp (30ml) water  
additional Nutella, for garnish  
5–6 strawberries, sliced for garnish, if desired

### Instructions

- 1 Preheat oven to 350 degrees.
- 2 Whisk together flour, sugar, baking soda and baking powder in a large mixing bowl.
- 3 Add butter, Nutella, egg whites, vanilla, sour cream and milk and mix on medium speed until smooth.
- 4 Fill cupcake liners a little more than half way.
- 5 Bake 19-21 minutes or until a toothpick inserted comes out with a few crumbs.
- 6 Remove cupcakes from oven and allow to cool for 1-2 minutes, then remove to cooling rack to finish cooling.
- 7 While cupcakes cool, make icing. Mix butter and shortening together until smooth.
- 8 Add 2 cups of powdered sugar and mix until smooth.
- 9 Add Nutella and 1 tbsp water, mix until smooth.
- 10 Add remaining powdered sugar and 1 tbsp water and mix until smooth.
- 11 Ice cupcakes.
- 12 Warm up about 1/4 cup of Nutella (for garnish, if desired) for about 15-30 seconds, until pourable, and drizzle over cupcakes. Add a slice of strawberry, if desired.

### Notes



- i You may notice little bits of butter in the cupcakes batter, but that's ok. They will melt into the cupcake as they bake. Also, the shortening in the icing can be replaced with butter if preferred.

### **Nutrition**

**Serving Size:** 1 Cupcake **Calories:** 586 **Sugar:** 58.9 g **Sodium:** 175.2 mg **Fat:** 33.4 g  
**Carbohydrates:** 68.5 g **Protein:** 5 g **Cholesterol:** 47.8 mg

*Find it online: <https://www.lifeloveandsugar.com/nutella-cupcakes/>*