



Marble mini cakes with Nutella®

Pasteles / Mini pasteles | Mid-afternoon | Mid-morning | Christmas

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For 15 portions

225 gr Nutella

Marble cakes ingredients:

115 gr butter
230 gr sugar
2 eggs
150 ml heavy cream
180 gr all-purpose flour
1 teaspoon baking powder
½ teaspoon salt
85 gr chocolate
2 teaspoons cocoa powder

TOTAL PREPARATION TIME: 45 MIN + REST

PREPARATION



1. To start with, in a bowl, mix the butter and sugar.

2. Add the eggs and beat lightly.

3. Pour the cream into the mixture and stir.



4. Add the sifted flour with the baking powder and salt.

5. Next, we separate 1/3 of the dough to make the chocolate part of the marble cake. Add the melted chocolate and cocoa powder to this part. Mix it well so that it is homogeneous.

6. Fill two pastry bags, one with the white dough and the other with the chocolate dough.



7. Grease and flour the mini-Bundt cake moulds. Put a few mounds of the white dough in the moulds and fill the gaps with the chocolate dough. We end up with a

little more white dough.

8. Before putting them in the oven, and with the help of a wooden skewer, we mix the masses. Cook the marble cakes at 180°C for 20 minutes. After the time, let cool in the moulds for 30 minutes and then unmould.

PRESENTATION



Place a generous spoonful of Nutella on top of each marble cake and serve.