



Nutella® Sponge Cake

Cakes / Mini Cakes | Christmas

1 hour 🕒 |

Serves: 8

Ingredients

150g flour
150g caster sugar
150g soft butter
3 eggs
½ packet of baking powder
10 cl of milk
120g Nutella® (15g portion)
Seasonal fruits (red currant, blueberries...)

PREPARATION

1. Preheat the oven to 170°C.
2. Whisk together the eggs, milk and oil. Add the sugar and whisk again.
3. Sift the flour and baking powder together over the first mixture. Beat again.
4. Pour the batter into a 22cm lined pan. Bake for 45 min.

5. Split the cake to form two layers.

6. Spread a layer of Nutella® in the middle

7. Sprinkle with icing sugar.

PRESENTATION

Make Nutella decorations on top with a piping bag and add with some seasonal fruits of your choice.