



Eggless Nutella Cupcakes

If you've only enjoyed Nutella on toast or as a dessert topping, you'll be amazed by this eggless cupcake recipe, which mixes the Nutella into the batter to create a smooth, creamy texture. The recipe calls for milk, but you can easily substitute almond or soy milk to lower the fat content. Unfortunately, Nutella itself contains a small quantity of skim milk, so it isn't suitable for vegans, but for vegetarians who avoid eggs, this will hit the spot!

Ingredients

1 cup all-purpose flour
1 tsp baking powder
1/2 tsp baking soda
1/2 can of sweetened Condensed milk
1/4 cup Butter or vegetable oil
1/2 cup fat free milk
1 tsp vanilla extract
1 tsp vinegar
6-9 tbsp Nutella (roughly 1 tbsp per cupcake)

Preparation process

Preheat oven to 350 degrees and line a cupcake tin with liners

Mix the flour, baking powder, and baking soda in a bowl and set aside

In a separate bowl, whisk together the butter and condensed milk until completely mixed.

Add the milk, vanilla extract, vinegar and blend.

Pour in the flour mixture and stir until all the ingredients have combined and the batter is smooth.

Fill each cupcake liner with 1/4 cup of batter. Drop 1 tbsp of Nutella on top of each cupcake and mix into the batter with the back of a spoon or a thin knife.

Bake for 10-12 minutes (Before turning off the oven, poke the cupcakes with a toothpick to make sure they're completely cooked on the inside.

Let cool and serve.

Bonus Items

If you want to watch the video again. Click [here](#).

Nutella can be a bit pricey at retail stores, but you can find better prices online. If you're interested, click [here](#) to find a great deal.