



# NUTELLA STUFFED DOUBLE CHOCOLATE MUFFINS

From the kitchen of Mom Dudley

## Ingredients:

2 and 1/2 cups plain/all-purpose flour  
1/2 cup cocoa powder  
2 teaspoons baking powder  
1/4 teaspoon salt  
2 large eggs  
3/4 cup granulated sugar  
1 cup buttermilk\*  
1/2 cup vegetable oil  
2 teaspoons vanilla extract  
1 cup chocolate chips  
12 teaspoons Nutella

## Directions:

Preheat the oven to 400F. Line a 12-hole muffin pan with muffin cases and set aside.

Whisk together the flour, cocoa powder, baking powder, and salt. Set aside.

In a separate large bowl, whisk together the eggs and sugar until thick and lighter in color. Add the buttermilk, oil, and vanilla, and whisk until combined.

Add the dry ingredients in thirds and fold in until just combined - do not overmix. Fold in the chocolate chips. The mixture will be thick and somewhat lumpy.

Divide the batter evenly between the 12 muffin cases, filling only halfway. Spoon 1 teaspoon of Nutella into the centers, then top with the remaining batter.

Bake for 15 - 20 minutes, or until a toothpick inserted just off center (to avoid Nutella) comes out clean.

Allow to cool for 5 - 10 minutes in the pan before transferring them to a wire rack to cool completely.