



WHAT A SWEET TEMPTATION!

FERRERO ROCHER CHOCOLATE CUPCAKES



All kinds of treats come from the nobilia kitchen at Sally's World. Delicious little treats, like chocolate Ferrero Rocher cupcakes, that not only look sweet but taste so too! Sally's recipe tells you how easy it is to bake these lovely cupcakes at home.

INGREDIENTS

For the chocolate dough

- » 2 eggs
- » 150 g sunflower oil
- » 150 g buttermilk
- » 1 tsp vanilla extract
- » 150 g sugar
- » 1 pinch of salt
- » 200 g self-raising flour
- » 25 g cocoa

For the cream filling

- » 200 g cream
- » 200 g dark chocolate
- » 300 g butter (softened)
- » 60 g powder sugar
- » 60 g cocoa
- » 300 g cream cheese

To decorate

- » 1 pack Ferrero Rocher
- » 1 tpb crisp pearls

**METHOD:**

- 01.** Preheat the oven to 200 °C top/bottom heat and place 12 paper cups in a muffin tray.
- 02.** Incorporate the liquid ingredients for the chocolate batter. Stir in the dry ingredients briefly with a whisk or baking spoon until well combined.
- 03.** Taking an ice cream scoop, pour the batter evenly into the cups and bake the muffins in a preheated oven for about 20–25 minutes. Take them out of the oven, remove them from the tray and leave to cool on a rack.
- 04.** Bring the cream to a boil in a pan. Chop the chocolate and place it in a bowl. Take the cream off the heat and pour it over the chocolate. Stir the chocolate and cream well until the chocolate completely dissolves. Then place the ganache in the refrigerator for about 30 minutes. Make sure they're not too cold and not too firm.
- 05.** Briefly mix the softened butter and icing sugar, then add the cocoa powder and beat for about 5 minutes. Gradually stir the ganache into the cream first, and then slowly add the cream cheese. Fill the cream into a piping bag with a nozzle of your choice.
- 06.** Pipe the cream onto the cooled muffins, decorate with Ferrero Rocher balls and sprinkle with crisp pearls.

THAT'S ALL THERE IS TO IT!