

Strawberry Nutella Muffins

Yields 12 muffins

Ingredients:

- 1 1/2 cups all-purpose flour
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 1/2 cup sugar
- 1/4 cup canola oil
- 1 large egg
- 1/3 cup buttermilk
- 1 teaspoon vanilla extract
- 1 cup chopped fresh strawberries
- 1/3 cup Nutella
- Turbinado sugar, for sprinkling

Directions:

1. Preheat the oven to 350 degrees F. Line a 12-cup standard muffin tin with paper liners; set aside.
2. In a large bowl, combine the flour, salt, baking powder and sugar.
3. In a large glass measuring cup or another bowl, whisk together the canola oil, egg, buttermilk and vanilla.
4. Pour mixture over dry ingredients and stir using a rubber spatula just until moist.
5. Add the strawberries and gently toss to combine.
6. Scoop a spoonful of batter evenly into the muffin tray.
7. Drop 1-2 teaspoons of Nutella filling into the center of each cup.
8. Top them with remaining batter to completely cover the Nutella filling. Sprinkle with turbinado sugar.
9. Place into oven and bake for 17-20 minutes, or until a tester inserted in the center comes out clean.
10. Remove from oven and cool on a wire rack.

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