

Nutella-Stuffed Cinnamon Sugar Muffins - The Ultimate Sweet Surprise

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OVEN
375°F

TIME
5 min

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INGREDIENTS

For the Muffins:

- 1½ cups (190g) all-purpose flour
 - 1½ tsp baking powder
 - ½ tsp baking soda
 - ½ tsp salt
 - ½ tsp ground cinnamon
 - ½ cup (115g) unsalted butter, melted
 - ½ cup (100g) granulated sugar
 - ¼ cup (55g) brown sugar
 - 1 large egg
 - ¾ cup (180ml) buttermilk (or milk + 1 tsp vinegar)
 - 1 tsp vanilla extract
 - ½ cup (about 12 tsp) Nutella
- For the Cinnamon Sugar Coating:
- 1 tsp ground cinnamon
 - ¼ cup (60g) unsalted butter, melted

DIRECTIONS

- 1. Preheat & Prepare:** Preheat oven to 375°F (190°C).
- 2. Line a 12-cup muffin tin with paper liners or grease with nonstick spray.**
- 3. Mix Dry Ingredients:** In a bowl, whisk together flour, baking powder, baking soda, salt, and cinnamon.
- 4. Mix Wet Ingredients:** In another bowl, mix melted butter, granulated sugar, and brown sugar until smooth.
- 5. Add egg, then stir in buttermilk and vanilla extract.**
- 6. Combine:** Gradually fold the dry ingredients into the wet, mixing just until combined.
- 7. Fill the Muffin Tin:** Spoon 1 tablespoon of batter into each muffin cup.
- 8. Add 1 teaspoon of : Nutella in the center of each.**
- 9. Cover with more batter until each cup is about ¾ full.**
- 10. Bake:** Bake for 16-18 minutes, or until a toothpick inserted (around the Nutella) comes out clean.
- 11. Let cool for 5 minutes in the pan, then transfer to a wire rack.**
- 12. Cinnamon Sugar Coating:** In a small bowl, combine sugar and cinnamon.
- 13. In another bowl, melt butter.**
- 14. Brush the tops of slightly cooled muffins with butter, then roll in cinnamon sugar.**

SWAPS & NOTES

Nutella : You can swap with cookie butter, peanut butter, or a

chocolate ganache center.

Mix milk with a teaspoon of lemon juice or vinegar and let it sit for 5 minutes.

Coating : Add a pinch of nutmeg or cardamom for extra spice in

your cinnamon sugar.

TIPS FOR SUCCESS

Don't overmix : A few lumps in the batter are fine-this keeps your muffins tender.

Room temp egg : Helps everything combine smoothly.

Nutella trick : Freeze small dollops of Nutella ahead of time to make stuffing easier.

Fresh is best : These taste best the day they're baked, when that sugar coating is crisp!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/nutella-stuffed-cinnamon-sugar-muffins-the-ultimate-sweet-surprise/>