

## Nutella-Stuffed Cinnamon Sugar Muffins - Gooey, Sweet, and Irresistible

Nutella-Stuffed Cinnamon Sugar Muffins ??



**OVEN**  
**375°F**

**TIME**  
**18 min**

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### INGREDIENTS

For the Muffins:

- 1 1/2 cups (190g) all-purpose flour
  - 1 1/2 tsp baking powder
  - 1/2 tsp baking soda
  - 1/2 tsp salt
  - 1/2 tsp ground cinnamon
  - 1/2 cup (115g) unsalted butter, melted
  - 1/2 cup (100g) granulated sugar
  - 1/4 cup (55g) brown sugar
  - 1 large egg
  - 3/4 cup (180ml) buttermilk (or milk + 1 tsp vinegar)
  - 1 tsp vanilla extract
  - 1/2 cup Nutella, divided into 12 teaspoons
- For the Cinnamon Sugar Coating:
- 1 tsp ground cinnamon
  - 1/4 cup (60g) unsalted butter, melted

### DIRECTIONS

- 1.** Preheat & Prep: Preheat oven to 375°F (190°C). Line a 12-cup muffin tin with liners or grease lightly.
- 2.** Mix Dry Ingredients: In a medium bowl, whisk together:
- 3.** Flour
- 4.** Baking powder
- 5.** Baking soda
- 6.** Salt
- 7.** Cinnamon
- 8.** Mix Wet Ingredients: In another bowl, whisk together:
- 9.** Melted butter
- 10.** Granulated sugar
- 11.** Brown sugar
- 12.** Egg
- 13.** Buttermilk
- 14.** Vanilla
- 15.** Combine: Gradually add the dry ingredients to the wet mixture. Stir until just combined-don't overmix.
- 16.** Fill with Nutella: Spoon 1 tablespoon of batter into each muffin cup.
- 17.** Add 1 teaspoon of : Nutella to the center.
- 18.** Cover with more batter until each cup is about 3/4 full.
- 19.** Bake: Bake for 16-18 minutes, until muffins are golden and a toothpick (inserted beside the Nutella) comes out clean.

## TIPS FOR SUCCESS

Use room temperature ingredients for a smooth batter.

Don't overmix the batter-just enough to combine.

Freeze Nutella in advance in teaspoons for easier handling.

Serve warm or microwave for 10-15 seconds to re-melt the center.

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

Original recipe: <https://chefmaniac.com/nutella-stuffed-cinnamon-sugar-muffins-goey-sweet-and-irresistible/>