

Nutella Swirl Chocolate Cupcakes: A Rich and Decadent Treat

Nutella Swirl Chocolate Cupcakes



OVEN
350°F

TIME
5 min

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INGREDIENTS

1 cup (125g) all-purpose flour
1/2 cup (50g) unsweetened cocoa powder
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt
2/3 cup (135g) granulated sugar
1/2 cup (120ml) vegetable oil
2 large eggs
1/2 cup (120ml) buttermilk or whole milk
1 teaspoon vanilla extract
1/3 cup (100g) Nutella (for swirling or filling)
1/2 cup (115g) unsalted butter, softened
3/4 cup (225g) Nutella
1 1/2 cups (180g) powdered sugar, sifted
2 tablespoons milk or heavy cream
1/2 teaspoon vanilla extract
Pinch of salt

DIRECTIONS

- 1.** Prep: Preheat your oven to 350°F (175°C) and line a cupcake pan with paper liners.
- 2.** Mix : Dry Ingredients: In a medium bowl, whisk together the flour, cocoa powder, baking soda, baking powder, and salt until well combined.
- 3.** Mix : Wet Ingredients: In a separate large bowl, beat the granulated sugar and vegetable oil together until smooth. Add the eggs one at a time, mixing well after each addition. Mix in the buttermilk and vanilla extract.
- 4.** Combine : All: Gradually stir the dry ingredients into the wet mixture until the batter is smooth. Do not overmix!
- 5.** Fill and : Swirl: Spoon the batter into the cupcake liners, filling each about 2/3 full. Drop a teaspoon of Nutella into the center of each cupcake and swirl it lightly with a toothpick.
- 6.** Bake: Bake for 18-20 minutes, or until a toothpick inserted into the edge comes out clean. The center may still be gooey from the Nutella. Let the cupcakes cool completely before frosting.
- 7.** Make the : Frosting: In a mixing bowl, beat the softened butter and Nutella together until soft and fluffy. Gradually add the sifted powdered sugar, then mix in the vanilla, milk, and a pinch of salt. Beat on high speed for 3-5 minutes until the frosting is creamy and light.
- 8.** Frost: Frost the cooled cupcakes with the Nutella buttercream and decorate with your favorite toppings if desired.

SWAPS & NOTES

Buttermilk: If you don't have buttermilk, you can make your own by adding 1/2 tablespoon of white vinegar or lemon juice to a measuring cup, then filling the rest with whole milk.

Let it sit for 5 minutes before using.

Oil: Vegetable oil gives the cupcakes a moist texture.

You can also use canola oil or a light olive oil.

TIPS FOR SUCCESS

Room Temperature Ingredients: Using room temperature eggs and buttermilk helps the batter come together smoothly and creates a better texture.

Don't Overmix: Overmixing the batter will make the cupcakes tough.

Mix just until the ingredients are combined.

Cool Completely: Do not attempt to frost warm cupcakes!

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

Original recipe: <https://chefmaniac.com/nutella-swirl-chocolate-cupcakes-a-rich-and-decadent-treat/>