

Pistachio Muffins Filled with Nutella®

Cooking Times & Servings

Prep Time 10 minutes	Cook Time 20 minutes
Total Time 30 minutes	Servings 12 muffins

Ingredients

For the Muffins

- 2 large eggs
- 1/2 cup granulated sugar (100 g)
- 1/3 cup + 1 tablespoon sunflower oil (100 ml)
- 1/3 cup + 1 tablespoon milk (100 ml)
- 1 2/3 cups Italian 00 flour or all-purpose flour (200 g)
- 2 teaspoons baking powder (8 g)
- 1/2 cup pistachio flour or finely ground pistachios (50 g)

For Filling & Decorating

- 3/4 cup Nutella® (180 g), about 1 tablespoon / 15 g per muffin
- Chopped pistachios, as needed for decorating

Instructions

1. Prepare the Batter

Preheat the oven to **350°F** for a static/conventional oven, or **340°F** for a fan/convection oven. Line a 12-cup muffin pan with paper liners. In a large mixing bowl, crack the eggs and beat them with the sugar using an electric mixer for about **2 minutes**, until slightly pale and foamy.

While continuing to mix, slowly pour in the sunflower oil, then add the milk. Add the flour and baking powder, mixing on low speed until incorporated and smooth. Finally, add the pistachio flour and mix for another **1-2 minutes**, just until the batter is evenly combined.

2. Fill the Muffin Liners

Divide the batter evenly among the 12 paper liners. A small ice cream scoop works perfectly for portioning the batter neatly and evenly.

3. Bake

Bake for about **20 minutes**, or until the muffins are puffed, lightly golden, and a toothpick inserted near the edge comes out clean. Remove the muffins from the oven.

4. Fill with Nutella®

While the muffins are still warm, make a hole in the center of each muffin using the handle of a wooden spoon. Place the Nutella® in a piping bag and fill each muffin through the hole with about **1 tablespoon / 15 g** of Nutella®.

5. Decorate

For an extra delicious finish, pipe a small swirl or drizzle of Nutella® over the surface of each muffin. Sprinkle generously with chopped pistachios. Let the muffins cool slightly before serving.

Tips

- Do not overmix the batter after adding the flour; mix only until the ingredients come together.
- If the Nutella® is too firm, warm it slightly for a few seconds so it becomes easier to pipe.
- You can use finely ground pistachios if you do not have pistachio flour.
- Fill the muffins while they are still warm, so the Nutella® settles beautifully inside.

Storage

Store the muffins in an airtight container at room temperature for **2 days**, or in the refrigerator for up to **4 days**. Before serving, warm them for a few seconds in the microwave to soften the Nutella® filling again.