

# Nutella cake with the magimix

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### 5 min 48 min 53 min 2/10 7 8 14

200g of Nutella  
170g of butter  
160g of sugar  
160g of flour  
1 packet of baking powder  
4 eggs  
1 tablespoon of orange blossom water

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**<span itemprop="recipeIngredient">200g of Nutella<br/></span><span itempro**

This Nutella cake made with Thermomix is a true delight to enjoy for a snack with a good cup of coffee

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Preheat the oven to 180°C.

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Put the butter in the Thermomix and cook for 3 minutes at 70°C on speed 2.

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Add the eggs, sugar, flour, baking powder, orange blossom water, and mix for 1 minute on speed 4.

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Grease a cake mold.

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Pour 1/4 of the batter into the mold.

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Bake for 15 minutes.

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Remove the cake from the oven, then pour the Nutella over the cake and then the remaining batter.

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Bake for another 30 minutes.

It's best to eat it warm. Yum ;)