

Nutella cake with the magimix

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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

**200g of Nutella
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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 ;)