

Luscious Dairy Nougat Cupcakes

Recipe By Sara Wasserman



Cooking and Prep:  35
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Serves:  12

Contains:    

Preference: Dairy

Try these dairy cupcakes for a deliciously different flavor.

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Ingredients (8)

For Cupcakes

- 2 eggs
- 3/4 cup sugar
- 1/2 cup oil
- 1/4 cup milk
- 4 tablespoons sour cream

- 4 tablespoons nougat cream
 - 1 cup flour
 - 1 teaspoon **Haddar Baking Powder**
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Start Cooking

Prepare the Cupcakes

1. Preheat oven to 350°F (180°C).
2. Beat eggs and sugar until light and fluffy.
3. Add oil in a thin stream.
4. Add milk, sour cream, and nougat cream and beat 1 minute more.
5. Add flour and baking powder. Mix gently until blended.
6. Pour batter into muffin tin, filling the cups $\frac{3}{4}$ full. Bake for 15–18 minutes, until set.

Credits

Styling: Sara Wasserman

Photography: Daniel Lailah