

Eggless Nutella Muffins

Ingredients:

- 1 1/2 c. self-rising flour
- 1/2 c. sugar
- 1 1/2 - 2c. Nutella
- 6-8 T. mayonnaise (or use 2-3 eggs)

Directions:

Preheat oven to 350.

Spray or line your [Muffin Pan](#). (I haven't made them in [Mini Muffin Pans](#) but they would probably be just fine.)

Mix together all of the ingredients, just until blended.

Spoon the batter, which will be thick, into the muffin pans. 2-3 Tablespoons for each cup.

Gently press the batter down if it is really thick.

Bake for 12-15 minutes. (8-10 minutes for minis.) They will look a bit gooey but that's ok.

Remove and let cool for 5-10 minutes. (The middles may fall in but that is OK too.)

Enjoy!

**I will be trying these with some ripe bananas too. I will probably use 2 mashed bananas and only 1-2 Tablespoons of mayo. I will be sure to post that recipe after I try it.