

Banana Nutella Swirl Cake with Nutella Frosting

Yield: 16 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/nutella-icing-recipe-indian>

Ingredients:

- 2 cups Gold Medal Flour all-purpose
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup unsalted butter at room temperature
- 1 1/2 cups granulated sugar
- 2 large eggs
- 1 cup plain greek yogurt I used Chobani 0%
- 1 teaspoon vanilla extract
- 3 bananas ripe, peeled and mashed, to equal 1 cup
- 1/2 cup Nutella
- 1/2 cup unsalted butter at room temperature
- 1 cup Nutella
- 1 1/2 cups powdered sugar
- 2 1/2 tablespoons milk
- 1/2 teaspoon extract hazelnut, optional

Nutrition:

1. Calories: 470 calories
2. Carbohydrate: 65 grams
3. Cholesterol: 60 milligrams
4. Fat: 21 grams
5. Fiber: 3 grams
6. Protein: 5 grams
7. SaturatedFat: 16 grams
8. Sodium: 150 milligrams
9. Sugar: 49 grams

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