

A dark blue vertical bar on the left side of the page. A blue arrow points to the right from the bar, containing the date.

12.9.2022

Nutellabread

recipe

Several thin, curved lines in dark blue and light grey originate from the bottom left and sweep upwards and to the right.

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Ingredients

- 10 tablespoon nutella
- 100 mililiters milk
- 100 grams sugar
- 2 eggs
- 20 mililiters oil
- 250 grams flour
- 1 teaspoon baking powder
- 1 pack of vanilla sugar



preparation

1. step

First you take the Nutella and make small piles. You put them on a plate, then in the fridge for a few hours.



2. Step

Mix milk, sugar, oil, and the two eggs in a bowl. The ingredients must be mixed well.



3. Step

Mix 1 teaspoon with vanilla sugar with flour. Stir the flour with the milk mixture. Knead the dough until the dough becomes firm.



4. Step

After kneading, let the firm dough rest for 2 hours.



5. Step

After resting, roll out the dough. Preheat the oven to 150, top and bottom heat with convection.



6. Step

Cut out round cookies with a mold.



7. Step

Place the Nutella pieces on the round cookie. Coat the Nutella with the dough and place it on a baking sheet.



8. Step

Place the tray in the oven for 20 minutes.



Thank you and enjoy the nutellabread 😊