

RECIPE

Nutella® Apple Bread

Medium

1 h 15 min



INGREDIENTS

FOR 10 PORTIONS

- 2 cups white sugar
- 2 large eggs
- ½ cup vegetable oil
- 2 tsp vanilla extract
- 2 cups apples, peeled and diced
- 2 cups all-purpose flour
- 1 ½ tsp salt
- 1 tsp baking powder
- 1 tbsp Nutella® hazelnut spread per portion



To enjoy this delicious recipe, 1 tablespoon of Nutella® per person is all you need!

STEPS

- 1** | Preheat oven to 350 °F and grease a 9 x 5-inch loaf pan.
- 2** | Beat sugar, eggs, vegetable oil, and vanilla extract in a mixing bowl; stir in apples.
- 3** | Mix flour, salt, and baking powder in a separate bowl; add the apple mixture and stir until evenly combined. Pour batter into the prepared loaf pan.
- 4** | Bake in the oven for 45 minutes. Cover loaf pan with aluminum foil; continue baking until a toothpick inserted into the centre comes out clean, about 15-30 minutes more.
- 5** | Cool in the pan for 10 minutes before removing to cool completely on a wire rack. Serve each slice spread with 1 tbsp of Nutella® hazelnut spread.