



## Almond sponge cakes with Nutella®



### Pure softness and Nutella, together.

Sifted flour is where it starts, paired with almond flour for a smoother and flavoured mix, a rise in the oven and a piping bag to fill this delicacy with Nutella, et voila! Your holidays have just become that little more happier with these little treats.

#### Ingredients

- 120g Nutella®
- 70g melted butter
- 50g flour
- 130g powdered sugar
- 70g almond flour
- 4 egg whites





### Step 1

- In a bowl, combine the sifted flour with the powdered sugar and the almond flour
- Then, add the egg whites and finally the melted butter
- Gently mix and put the mixture in the refrigerator for 1 hour



### Step 2

- Preheat the oven to 180°C (355°F)
- Butter and flour individual molds of approximately 4cm height 2.5 cm width
- Fill each mold with the mixture up to 2/3 of the molds
- Place the filled molds on a baking tray and bake for 12 minutes on the middle rack of the oven



### Step 3

- Remove from the oven and let cool down some minutes before removing from the mold.
- Using delicately a toothpick, create a small hole at the top of the cakes
- Use a piping bag to fill each hole with 4g of Nutella®
- Decorate with 1g of Nutella® on the top
- Sprinkle with powdered sugar and serve

