

RECIPE

Grandma's breakfast apple cake with Nutella®

Medium

1 h 15 min



INGREDIENTS

for 12 portions

- 1 tbsp butter
- 1 tbsp flour
- 2 eggs
- $\frac{1}{3}$ cup brown sugar
- $\frac{1}{2}$ cup plain Greek yogurt
- $\frac{1}{4}$ cup unsweetened applesauce
- 1 cup + 1 tbsp all-purpose flour
- $\frac{1}{3}$ cup whole wheat flour
- $\frac{1}{2}$ cup of wheat germ
- 1 tbsp baking powder
- $\frac{1}{4}$ tsp salt
- 1 $\frac{1}{3}$ cup grated apples
- 1 $\frac{1}{3}$ cup grated carrots
- $\frac{1}{2}$ cup chopped hazelnuts
- $\frac{1}{2}$ cup chopped pecans
- 1 tbsp Nutella®



To prepare this delicious recipe, 1 tsp of Nutella® per person is enough to enjoy!

STEPS

- 1** | Preheat oven to 350°F.
- 2** | Grease the bottom of an 8-inch (20cm) square cake pan with butter and flour.
- 3** | In a large bowl, beat eggs and brown sugar. Add yogurt and applesauce. Beat until mixture is smooth.
- 4** | In another bowl, mix the two kinds of flour, wheat germ, baking powder and salt.
- 5** | Gradually mix the dry ingredients into the wet ingredients, mix until smooth. Add the grated apples, carrots and chopped nuts. Mix well.
- 6** | Spread the mixture in the cake pan and bake 50 minutes.
- 7** | Once the cake has cooled, cut into 12 equal pieces. Then, cut each individual piece in half and spread 1 tbsp of Nutella® on one half. Place the other half on top, like a sandwich. For breakfast on the go, wrap in parchment paper and take with you.