

Baked Donuts with NUTELLA[®] hazelnut spread

Medium

30 min



INGREDIENTS

FOR 12 SERVINGS

5 tbsp softened unsalted butter

2 tsp vanilla extract

1/2 cup sugar

1 egg, beaten

2 cups flour

2 tsp baking powder

1/4 tsp salt

1 cup milk

12 tbsp NUTELLA[®] hazelnut spread, 1 tbsp per serving

METHOD



1

Pre-heat oven to 350° F. Coat donut pan generously with non-stick cooking spray. Set aside.

Cream together butter, vanilla and sugar until fluffy. Add egg and mix until well combined

In a medium bowl, sift together flour, baking powder and salt. Add the dry ingredients to the egg mixture, alternately with milk.



2

Spoon the batter into the baking pans, filling each three-quarters full.

Bake for 15 minutes, until a toothpick comes out clean. Allow to cool for 5 minutes, then tap the doughnuts out to cool completely.



3

Spread NUTELLA® hazelnut spread over the top of each donut with the edge of the NUTELLA® Multi-Tool or any tool of your choice and serve with a glass of milk and a side of fruit.