

RECIPE

# Nutella® Puffed Wheat Squares

Medium

15 min



## INGREDIENTS

FOR 24 PORTIONS

- 10 cups puffed wheat cereal
- 1 cup corn syrup
- 1 cup white sugar
- ½ cup unsalted butter
- 4 tbsp unsweetened cocoa powder
- ¼ cup brown sugar
- 1 tsp vanilla extract
- ⅔ cup coarsely chopped pistachios (optional)
- 1 tbsp Nutella® hazelnut spread per portion



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

## STEPS

- 1** Grease a 9 x 13-inch pan. Place cereal and pistachios in a large heatproof bowl.
- 2** Bring corn syrup, white sugar, butter, cocoa powder, and brown sugar to a boil in a heavy saucepan at medium heat. Remove from heat and stir in vanilla; pour over cereal and stir until very well combined.
- 3** Press mixture into the prepared pan. Allow to cool completely before cutting into 24 squares, at least 1 hour or up to 1 day.
- 4** Top each square with a layer (1 tbsp) of Nutella<sup>®</sup> hazelnut spread.