

RECIPE

# Nutella® Blueberry Grunt

Medium

50 min



## INGREDIENTS

FOR 6 PORTIONS

### Filling

1 cup water

 $\frac{1}{2}$ - $\frac{3}{4}$  cup granulated sugar

1 tsp lemon juice, if the berries aren't tart

 $\frac{1}{2}$  tsp cinnamon (optional)

4 cups blueberries

### Dough

2 cups unbleached all-purpose flour

2 tsp baking powder

 $\frac{1}{2}$  tsp baking soda $\frac{1}{2}$  tsp salt

4 tbsp butter, cold

1 cup buttermilk, cold

### Topping

1 tbsp Nutella® hazelnut spread per portion



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

## STEPS

**1****Filling**

Preheat oven to 325 °F.

**2**

Blend water, sugar, lemon juice, and cinnamon in a medium-sized casserole at medium heat. Stir in the blueberries.

**3**

Bring the blueberry mixture to a gentle boil over low heat.

**4****Dough**

While the berries are cooking, whisk together the flour, baking powder, baking soda, and salt in a large bowl.

**5**

Work in the cold butter with your fingertips or a pastry blender.

**6**

Quickly and gently stir in the buttermilk to make a cohesive dough.

**7**

Divide the blueberry mixture into 6 individual, ovenproof dishes.

**8**

Using a tablespoon scoop or a rounded tablespoon measure, dollop the dough in small mounds over the blueberry mixture.

**9**

Bake in the centre of the oven for about 12-15 minutes or until lightly browned.

**10****Topping**

Dollop 1 tbsp of Nutella<sup>®</sup> hazelnut spread over the biscuits of each serving.