

RECIPE

Nutella[®] Bannock

Easy

10 min



INGREDIENTS

FOR 8 PORTIONS

3 cups flour

1 tsp salt

1 tbsp baking powder

½ cup vegetable oil

1 cup water

1 tbsp butter

1 tbsp Nutella[®] hazelnut spread per portion



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

STEPS

- 1 | Preheat oven to 375 °F.
- 2 | Mix all dry ingredients into a big bowl. Add water and oil. Mix all ingredients together until the batter becomes like bread dough, not sticky.
- 3 | Put the dough onto the table on a lightly floured surface, and then roll the dough with your hands for about 2 minutes. Pound the dough into a round ball, then slowly expand it by making it nice and round, about ½ inch thick; it should be round like a pie plate. Make holes with a fork by poking it all around from top to bottom. Let the dough rest covered with a cloth for approximately 1 hour.
- 4 | With your cookie sheet ready, put the bannock onto it and bake until golden brown (about 25 minutes). Spread butter on the bannock when it comes out of the oven to keep it moist and delicious.
- 5 | Cut the bannock bread into wedges and spread 1 tbsp of Nutella® hazelnut spread on each slice.