

Yule Log by Nutella[®] recipe

Hard

30 min



INGREDIENTS

FOR 12 SERVINGS

- 5 eggs
- 180 g almond flour
- 15 g sugar
- 180 g icing sugar
- 300 g flour
- 75 g melted butter
- 8 egg whites
- 180 g Nutella[®] (15 g per serving)

METHOD



1

Preheat oven to 230°C. Mix the flour, 5 eggs, almond flour and sugar.



2

Whisk the egg whites with a hand mixer, slowly adding the icing sugar until the mixture becomes stiff. Add to the flour mixture from Step 1. Slowly fold in the melted butter.



3

Place the dough on two baking trays lined with baking paper and bake for 6 to 8 minutes. Take out the baking trays and let the cakes cool down for 2 minutes.

**4**

Turn each cake upside down onto a flour-dusted tea towel. Carefully peel off the baking paper. Roll up each cake in the towel and let it cool.

**5**

Unroll each cake and spread half of the Nutella[®] over the surface. Roll up the cakes again. Pipe remaining Nutella[®] over the rolls and cut off the edges. Decorate as you like.

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