

RECIPE

Doughnut with Nutella®

Medium

10 Portions

50 min



INGREDIENTS FOR 10 PORTIONS

200 g Butter

200 g Sugar

4 Eggs

200 g flour

4 g yeast cake

Salt

Nutella® 120 g (15 g/portion)



To prepare this delicious recipe,
15g of Nutella® per person is
enough to enjoy!

STEPS



1 | With the help of a whip mounted butter (which you have previously softened in the microwave) with sugar, until it will be white and fluffy. Then add to the mix the beaten eggs, uniting them little by little and blend in with a hand whisk: pour a little 'egg and then a bit' of flour sifted with baking powder, going on and off; In fact it is important to alternate the eggs in the flour and baking powder, so that the dough does not disassemble.



2 | Grease and flour a ring mould, then pour the mixture. Bake the cake in a preheated oven at 180 ° C for 30 minutes. However, check the cooking with a toothpick.



- 3 | Let cool the donut before throw. Cut the donut in half and stuff it with Nutella®.

A window on the sweetness.

That donut is one of the most widespread forms of sweet and, in our case, even the most good. Not too much circled around, run to the kitchen and prepare the cake with Nutella®.