

Tortilla snowflakes with Nutella[®]

Easy

15 min



INGREDIENTS

for 4 portions

8 x 8 inches (small) flour or whole
wheat tortillas

Non-stick cooking spray or vegetable oil

4 tbsp NUTELLA[®] hazelnut spread, 1 tsp per serving

1 heaped tsp Nutella[®] (15g) per portion

METHOD



1

Preheat oven to 400°F

Microwave tortillas, one at a time, for 10 seconds on high (100% power) or until just warm

Fold tortillas in half, and then in half again. Fold in half again so it resembles a wedge (it will be thick.) Using kitchen shears, cut triangles, circles and/or squares on the edges of the tortilla, as if you were making a paper snowflake. Repeat with 3 other tortillas, leaving the other 4 tortilla whole.



2

Unfold tortilla and place on large baking sheets. With all 8 tortillas, brush lightly with oil or coat with cooking spray.

Bake for 5 to 8 minutes or until lightly browned and crisp, turning once. Transfer to a wire rack to cool.

Spread NUTELLA® hazelnut spread on each of the whole tortillas and place a cut out tortilla on top to create a snowflake shape.

Serve with a glass of milk and side of fruit.