

RECIPE

Scones with Nutella®

Medium

40 min



INGREDIENTS

FOR 4 PORTIONS

225g Plain flour

25g unsalted butter

55g caster sugar

150ml semi-skimmed milk

Salt to taste

1 teaspoon baking powder

60g Nutella® (15g/one heaped teaspoon portion)

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



METHOD

**1**

Sift the flour together with the baking powder in a bowl. Add a pinch of salt and the softened butter chopped into pieces. Stir it vigorously, then gradually add the milk and continue stirring until you have a consistent and soft dough. Roll the mixture out with a rolling pin to a thickness of approximately 2cm before cutting into four circles (4cm in diameter).

**2**

Put the off-cuts back together and roll the dough out again, cutting into circles until the dough is used up. Put the scones onto a baking tray covered with lightly greased baking paper and brush them with milk. Finally, bake in a pre-heated oven at 180°C for approximately 15 minutes. Let them cool, then split in half before adding one heaped teaspoon (15g) of Nutella® to each scone before serving.

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#nutellarecipe**

Scones are the perfect companion for afternoon tea. Try this recipe with a delicious touch of Nutella®!