

RECIPE

# Irish soda bread with Nutella<sup>®</sup> hazelnut spread

Easy

1 h 10 min



## INGREDIENTS

for approx. 10 servings

### for Bread:

- 2 cups all-purpose flour
- 2 tbsp white sugar
- 1/2 tsp baking soda
- 1 1/2 tsp baking powder
- 1/4 tsp salt
- 1/4 cup butter, softened
- 1/2 cup buttermilk
- 1 egg
- 1 cup sliced strawberries
- 10 tbsp of Nutella<sup>®</sup> hazelnut spread

### for Glaze:

- 2 tbsp butter, melted
- 2 tbsp buttermilk



To prepare this delicious recipe, 1 tbsp of Nutella<sup>®</sup> per person is enough to enjoy!

## METHOD

- 1 | Preheat oven to 375 degrees F. Lightly grease a large baking sheet.
- 2 | In a large bowl, mix together flour, sugar, baking soda, baking powder, salt then mix in softened butter. Separately, beat one egg with 1 cup of buttermilk and add into bowl. Mix well.
- 3 | Turn dough out onto a lightly floured surface and knead slightly. Form dough into a round and place on prepared baking sheet. In a small bowl, whisk together melted butter with 1/4 cup buttermilk; brush loaf with this mixture. Use a sharp knife to cut an 'X' into the top of the loaf.
- 4 | Bake in preheated oven until a toothpick inserted into the center of the loaf comes out clean, 35 to 45 minutes. Check for doneness after 30 minutes.
- 5 | Once bread is done and cooled, cut one slice and spread with 1 tbsp of Nutella® hazelnut spread.
- 6 | Serve with sliced strawberries on the side.