

RECIPE

# Conchas with Nutella®

Easy

3 h 50 min



## INGREDIENTS

for 12 portions

### Dough Ingredients:

3 tsp dry active yeast

$\frac{1}{4}$  cup warm water

$\frac{1}{4}$  cup sugar

1 tsp salt

$\frac{1}{2}$  cup milk

$\frac{1}{4}$  cup butter, softened

2 eggs

1 egg yolk

4 cups all-purpose flour

### Topping Ingredients:

$\frac{1}{2}$  cup vegetable shortening

$\frac{1}{2}$  cup icing sugar

1 cup all-purpose flour

12 tbsp Nutella® hazelnut spread, 1 tbsp per concha

### Egg Wash Ingredients:

1 egg yolk, lightly beaten with 1 tbsp water



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

## METHOD

- 1** | In a large bowl, dissolve yeast in warm water before stirring in milk, sugar, butter, salt, eggs, and 2 cups of the flour and beat until smooth. Mix in remaining flour to make dough easy to handle. Knead dough on a lightly floured surface until smooth and elastic. Place in a large, greased bowl, then turn greased side up. Cover and let rise in a warm place about 2 hours.
- 2** | Divide dough into 12 equal pieces and shape each into a ball; place on parchment lined cookie sheet. Set aside. Meanwhile, prepare the topping: beat sugar and shortening until light and fluffy. Stir in flour until mixture is the consistency of thick paste.
- 3** | Divide topping into 12 pieces. Pat each piece into a circle. Brush each bun with the egg wash and place 1 circle of topping dough on each ball of dough, shaping it down over the ball. With a knife, decorate topping with traditional concha shape.
- 4** | Bake in a preheated oven at 325° degrees for 20 minutes, or until the bottom of the conchas are lightly golden.
- 5** | Let cool, then slice each concha in half, spread Nutella® between the two slices and enjoy!