

RECIPE

Utah Scones with Nutella®

1 h 0 min



INGREDIENTS

for 24 scones

- 1 cup hot water
- 1 tablespoon active dry yeast
- 1/3 cup oil
- 1 teaspoon salt
- 1/4 cup sugar
- 3 1/2 cups flour
- 1 egg - beaten
- 2 quarts oil - for frying
- 24 tbsp Nutella® hazelnut spread, 1 tbsp per scone



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

METHOD

- 1** | Mix 3 tablespoons of warm water with yeast adding a pinch of sugar. Set aside for 10 minutes (mixture will rise and foam). While yeast is rising, combine hot water, oil, salt, and sugar in a large bowl.
- 2** | Add egg to the yeast mixture and mix well. Add the egg/yeast mixture to the oil/sugar mixture. Stir well. Gradually add flour stirring well after each addition. Knead the dough as it stiffens until you get a doughy, elastic consistency (about 5 minutes). Place dough in a well-greased bowl, turning once to grease the top. Let dough rise for about 30 minutes or until double in size.
- 3** | Line cooling racks or plates with paper towels. Fill a large sauce pan with 2 inches of oil and heat to 350-375 degrees Fahrenheit over medium-high heat.
- 4** | Meanwhile, punch down dough and divide into 12 balls. Roll out a piece of dough on a lightly floured surface into 1/4-inch thick circles or squares. Use your fingers to stretch out the balls of dough.
- 5** | Carefully place two or three balls of dough in the oil and fry until golden brown on each side (about 1-2 mins). Transfer to paper towels to drain. Repeat until the dough is all fried.
- 6** | Serve hot with a sprinkle of powdered sugar and spoonful of Nutella® to top.