



## WHOLEWHEAT CRACKERS WITH NUTELLA®

Cookies & Biscuits | Vegetarian | Mid-morning | Mid-afternoon | All year round



**Serves 10**

- ½ egg
- 2.5g caster sugar
- 5g salt
- 80g bread flour
- 64g wholemeal flour
- 65g milk
- 4g brewer's yeast
- 15g butter (at room temperature)
- 150g Nutella®
- water for glazing
- 3g salt for sprinkling on the surface

Whip together the milk, half egg and yeast.

Put the flours in a bowl with the sugar. Add the milk mixture and knead well to

obtain a smooth dough.

Add the butter and salt, keeping the dough smooth.

Leave the bowl on the table (uncovered) for about 10/15 minutes, then shape the dough into a ball and cover it directly with cling film. Leave to rest for about 1½ hours, until it has doubled in size.

Roll the dough out on greaseproof paper, to a thickness of about 0.6cm. Prick with a fork then use a pastry wheel to cut 6x6cm squares (you should be able to make about 20 pieces).

Transfer the squares to a baking tray and leave to rest for 20/30 minutes. Brush the surface with a little water and sprinkle with about 3g salt.

Bake at 175° for about 13 minutes, until golden. Leave to cool.

One portion corresponds to 2 crackers with 15g Nutella®.

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