



Nutella® Filled Swedish Cake

Cookies & Biscuits | Vegetarian | Breakfast | Mid-afternoon | Christmas

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For 15 portions

Ingredients

- 200g oatmeal
- 300g sugar
- 180g margarine for baking
- 70g flour
- A few drops of vanilla extract (4-5)
- 1 egg of 60g
- 1 pinch of salt
- 1/4 teaspoon yeast
- 225g Nutella® (15g per portion)

PREPARATION

Blend the oatmeal.

Mix with the sugar and salt. Add the flour and mix well.

Incorporate the melted margarine.

Add the egg and a few drops of vanilla extract.

Add the yeast.

Leave to rest for 2 hours in the fridge. Make piles of 8 g.

Bake at 190° for 8 minutes.

Leave it cool on a grid.

PRESENTATION

Add the Nutella® between two Swedish cakes