



HAZELNUT SLICES

Cakes / Mini Cakes | Vegetarian | Snacking | Christmas

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Serves: 4

Ingredients

50g flour
120g butter
130g sugar
300g dark chocolate
3 eggs
200g hazelnuts, chopped and toasted
60g Nutella®

PREPARATION

1. Preheat the oven to 200°C.
2. In a pan, melt the butter.
3. At the same time, whip the sugar, flour and eggs in a separate bowl. Once melted, add the butter and stir to combine.
4. Melt the dark chocolate in a water bath until smooth and then add it to the mix.

5. Stir in the chopped hazelnuts.
6. Pour the mixture into a rectangular tin. Bake for 20 minutes.
7. Allow to cool completely before removing from the tin. Once set, cut into squares and spread 15g of Nutella® on each of them.