



## MINI APPLE KOLACHES WITH NUTELLA®

Dessert | Snacking | All year round | Banqueting

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**Yields: 12 servings**

**Portion: 2 Pieces**

### INGREDIENTS

- 3 cups All purpose flour
- 1 tbsp. Yeast, fresh
- ½ tsp. Salt
- 1 cup Low fat milk
- ½ tbsp. Sugar, granulated
- 6 ½ tbsp. Butter, unsalted
- 2 ct. Apples, diced into 1/8" cubes
- 7 ½ oz. Nutella®
- \* Powdered sugar, optional

### Method:

Mix all the ingredients except the butter in a food processor. Gradually add the room-temperature butter and mix until a smooth dough forms. Leave it to rest covered with a cloth for 20 minutes. Lightly grease a sheet pan with food release spray, pinch the dough into 1 oz. pieces. Put on a sheet pan and into the proofing chamber at a temperature of 82°F until they double in size. Press down in the



middle of each ball with your fingers and fill indent with diced apples. Bake in a pre-heated oven at a temperature of 320°F for 10 to 12 minutes or until golden brown. Remove from the oven and fill each Kolache with ¼ oz. of Nutella®. Top with diced apples and dust lightly with powdered sugar if desired.