



## BONUTS WITH NUTELLA®

Baked Good | Snacking | All year round

👤👤👤 | 40 minutes 🕒 | 🍳🍳🍳

**Yields: 12 servings**

**Portion: 1 bonut**

### INGREDIENTS

- 3 cups all-purpose flour
- 2 tbsp. sugar
- 4 tsp. baking powder
- 1 teaspoon salt
- 1 teaspoon baking soda
- 3/4 cup (1-1/2 sticks) (chilled unsalted butter, cut into 1/4" pieces)
- 1 cup buttermilk
- 9 oz. Nutella®
- \* powdered sugar, optional
- \* fresh fruit, optional
- \* crushed hazelnuts, optional

### Method:

Whisk flour, sugar, baking powder, salt and baking soda in large bowl to blend. Using fingertips, rub 3/4 cup chilled butter into dry ingredients until mixture resembles coarse meal. Add buttermilk and stir until evenly moistened. Pour large



spoonfuls of the batter onto a greased sheet pan and bake for approximately 5 minutes, until the Bonut is a golden color. Cool slightly. Fill each Bo-Nut with 3/4 oz. Nutella® and add powdered sugar if desired. Serve warm.

---