



APPLE CRUMB FLATBREAD WITH NUTELLA®

Breakfast | Vegetarian | Breakfast | All year round

👤👤👤 | 40 minutes 🕒 | 🍳🍳🍳

Yields: 8 shareable servings

Portion: 1 portion

INGREDIENTS

- 1 ct. Oval Flatbread, 12" x 5"
- 4 ct. Medium Apples
- $\frac{3}{4}$ cup Wheat Flour
- 1 tsp. Salt
- 2 tbsp. Sugar
- 6 tbsp. Unsalted Butter
- 6 oz. Nutella®

Method:

Peel core and slice apples set a side.



Mix flour, sugar, salt together the cut butter into flour mix for crumble.

Sauté apple slices in butter and caramelize remove from heat and cool.

Place apples on flatbread and top with crumble mixture.

Bake 350°F about 20 minutes until golden brown.

Cut flatbread into 8 portions for a sharable dessert. Garnish with Nutella®.

As a serving suggestion serve with a scoop of ice cream.
