



Greek Yogurt Slices with with Nutella®

Dessert | Dessert | All year round

Yields: 1 – 9" X 13" cake pan – 8 servings

INGREDIENTS

- 1 1/2 cups Greek yogurt, vanilla flavored, full fat, sweetened
- 4 eggs, whole, large
- 5 tbsp cornstarch
- 8 oz. Nutella®

Method:

Preheat the oven to 325 degrees F. Line the bottom and the sides of a 9" X 13" cake pan with baker's parchment paper. Do this by tracing a 9" X 13" rectangle for the bottom and a 3" wide band with the remaining paper. In a mixing bowl with a whip attachment, whip yogurt until smooth. Add eggs 1 at a time and mix until smooth. Remove the whip attachment and slowly sift the cornstarch over the yogurt mixture. Gently fold in the cornstarch with a spatula until fully incorporated and no lumps remain. Pour the batter into the cake pan and bake for 40 to 50 minutes, or until a toothpick inserted into the center comes out clean. When cake has cooled, cut into bars and top with Nutella®. Serve warm or room temperature. Lightly dust with powdered sugar if desired.