



Hazelnut Slice with Nutella®

Baked Good | Dessert | All year round



Yield: 4 servings

1/4 cup flour 1/2 cup butter 1/2 cup sugar 10.5 oz. dark chocolate 3 eggs 7oz. hazelnut powder

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2 oz. Nutella

Preheat the oven to 395°F.

In a saute pan, melt the butter.

In the meantime whip the sugar, the flour and the eggs. Add the melted butter.

Melt the dark chocolate in water bath and then add it in the mix.

Pour the mixture in a rectangular mold. Bake for 20min.

Let cool down before unmolding, then cut in squares and spread some Nutella on top.