



## Conchas with Nutella®

Baked Good | Dessert | All year round



Yield: 30 pieces

4-1/4 cup flour  
1 packet of yeast  
7 oz. water  
6 eggs  
1 pinch of salt  
1 cup sugar  
1 cup butter

For topping:

1 cup flour  
1 cup powdered sugar  
1 cup vegetable shortening  
1.4 oz. cocoa

Heat the milk in the microwave until it's about as warm as bath water. Add the yeast and sugar into the bowl with the milk and set it aside until it's foamy.

Whisk the flour and salt together in the bowl of a standing mixer.

Add the melted butter, eggs, and yeast mixture to the bowl with the flour. Mix on low speed until it becomes a smooth and elastic dough.

Transfer the dough to a bowl lightly greased with oil. Set it aside to rise until doubled in size.

Cut the dough into 30 equal-sized pieces. Shape each one into balls, then place them on a parchment-lined baking sheet.

Whisk the powdered sugar and flour together in a bowl. Use clean hands to work in the butter until the mixture is crumbly and streusel-like. Transfer half of the filling into a separate bowl. Stir the vanilla extract into one half of the topping, and the cocoa powder into the other half.

Cut each topping half into 5 pieces, then roll out the pieces using a rolling pin or tortilla press. Drape each piece over the dough balls.

Use a sharp knife to score each topping until it looks like a clam shell.

Bake the concha bread until the dough is lightly golden and the topping is crackled. Set aside to cool for a few minutes then cut them half and spread Nutella inside.

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