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WHOLEWHEAT CRACKERS WITH NUTELLA®

Baked Good | Vegetarian | Snacking | All year round

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Serves 10

Ingredients

- ½ egg
- ½ tsp caster sugar
- 7/8 tsp salt
- 2/3 cup bread flour
- ½ cup whole meal flour
- 2 ¼ oz. milk
- 1 ½ tsp brewer's yeast
- ½ oz. butter (at room temperature)
- 5 ¼ oz. Nutella water for glazing
- ½ tsp salt for sprinkling on the surface

Procedure:

Whip together the milk, half egg and yeast.

Put the flours in a bowl with the sugar. Add the milk mixture and knead well to obtain a smooth dough.

Add the butter and salt, keeping the dough smooth.

Leave the bowl on the table (uncovered) for about 10/15 minutes, then shape the dough into a ball and cover it directly with cling film. Leave to rest for about 1½ hours, until it has doubled in size.

Roll the dough out on greaseproof paper, to a thickness of about ¼ inch. Prick with a fork then use a pastry wheel to cut 2 3/8 x 2 3/8 inches squares (you should be able to make about 20 pieces).

Transfer the squares to a baking tray and leave to rest for 20/30 minutes. Brush the surface with a little water and sprinkle with about ½ tsp salt.

Bake at 350°F for about 13 minutes, until golden. Leave to cool.

One portion corresponds to 2 crackers with ½ oz. Nutella®.
