



## Nutella® Blondie

Cakes / Mini Cakes | Vegetarian | Mid-afternoon | Christmas

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**For 15 portions**

(2 blondies)

### Ingredients

- 540g flour
- 360g brown sugar
- 360g softened butter
- 6 eggs
- 3 teaspoons of yeast
- 300g white chocolate
- 300g dark chocolate
- 225g Nutella® (15g per portion)

### PREPARATION

Mix the sugar with the butter in a mixing bowl.

Add the eggs one at a time and mix together.

Gradually add the flour and yeast. Mix until combined.

Coarsely chop the chocolate and add it to the mixture.

Grease and flour the ring molds and pour in the batter. Bake in the oven at 180°C for 20 minutes.

Let it cool down and cut it into rectangles.

Decorate with the Nutella® by drawing thin strokes.

## EQUIPMENT

2 stainless steel pastry ring molds of 22cm each.