



## Nutella® Roll

Cakes / Mini Cakes | Snacking | Christmas

20 minutes 🕓 |

Serves: 15

## Ingredients

8 eggs 250g sugar 250g flour 2 packets of vanilla sugar 1 teaspoon of yeast 225g Nutella (15g per portion)

## PREPARATION

- 1. Preheat the oven to 180°.
- 2. Separate the egg yolks from the whites.
- 3. Incorporate the sugar to the yolks.
- 4. Sift in the flour and yeast.
- 5. Beat the egg whites until stiff peaks form and fold them gently into the mixture.



- 6. Roll out your dough and smooth it out well.
- 7. Bake for 10 minutes.
- 8. Remove your baking tray from the oven and cover the biscuit with a damp cloth.
- 9. Once the biscuit has cooled down, place a thin layer of Nutella on top.
- 10. Roll up the biscuit. Decorate nicely with strokes of Nutella on your rolled biscuit.

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