



Caramel Hazelnut Tarts made with Nutella®

Dessert | Vegetarian | Dessert | Banqueting

👤👤👤 | 20 minutes ⌚ | 🍳🍳🍳

3 cups Hazelnuts, Toasted, Coarsely Chopped

1/2 cup Hazelnuts, Toasted, Halved

2 cup Caramel Sauce, Warmed

Cocoa Powder

8 oz. Nutella® (Tub XUS06031)

6 – 3" Keebler® Mini Graham Cracker Pie Crust (XUS07229)

Heat the caramel sauce in a microwave and combine with the chopped hazelnuts. Gently layer the mixture on the bottom of the tart, making it higher in the center. Put in cooler to set. When cool, top the nuts with Nutella®, covering them totally. Decorate each tart with the whole roasted hazelnuts and lightly dust with cocoa powder.