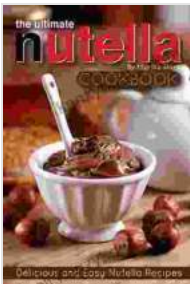


Nutella Snack And Drink Recipes For Lovers Of The Chocolate Hazelnut Spread

If you love Nutella, then you'll love this collection of snack and drink recipes. With recipes for everything from Nutella pancakes to Nutella hot chocolate, there's something for everyone to enjoy.



The Ultimate Nutella Cookbook - Delicious and Easy Nutella Recipes: Nutella Snack and Drink Recipes for Lovers of the Chocolate Hazelnut Spread by Martha Stone

★★★★☆ 4.1 out of 5

Language : English
File size : 2683 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting: Enabled
Word Wise : Enabled
Print length : 73 pages
Lending : Enabled



Nutella Snacks

- Nutella Pancakes
- Nutella Waffles
- Nutella French Toast
- Nutella Crepes
- Nutella Muffins

- Nutella Brownies
- Nutella Cookies
- Nutella Trail Mix
- Nutella Fruit Dip
- Nutella Yogurt Parfait

Nutella Drinks

- Nutella Hot Chocolate
- Nutella Milkshake
- Nutella Smoothie
- Nutella Latte
- Nutella Frappe

Nutella Pancakes

Ingredients:

- 1 cup all-purpose flour
- 2 tablespoons sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 egg
- 1 cup milk

- 1/4 cup Nutella
- Butter or cooking spray, for greasing the pan

Instructions:

1. In a large bowl, whisk together the flour, sugar, baking powder, baking soda, and salt.
2. In a separate bowl, whisk together the egg, milk, and Nutella.
3. Add the wet ingredients to the dry ingredients and whisk until just combined.
4. Heat a lightly greased griddle or frying pan over medium heat.
5. Pour 1/4 cup of batter onto the hot griddle for each pancake.
6. Cook for 2-3 minutes per side, or until golden brown.
7. Serve immediately with your favorite toppings.

Nutella Waffles

Ingredients:

- 1 cup all-purpose flour
- 2 tablespoons sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 egg

- 1 cup milk
- 1/4 cup Nutella
- Butter or cooking spray, for greasing the waffle iron

Instructions:

1. In a large bowl, whisk together the flour, sugar, baking powder, baking soda, and salt.
2. In a separate bowl, whisk together the egg, milk, and Nutella.
3. Add the wet ingredients to the dry ingredients and whisk until just combined.
4. Heat your waffle iron according to the manufacturer's instructions.
5. Pour 1/4 cup of batter onto the hot waffle iron for each waffle.
6. Cook for 2-3 minutes per side, or until golden brown.
7. Serve immediately with your favorite toppings.

Nutella French Toast

Ingredients:

- 1 loaf (1 pound) French bread, sliced 1 inch thick
- 1 cup milk
- 2 eggs
- 1/4 cup Nutella
- 1 tablespoon vanilla extract

- 1/2 teaspoon ground cinnamon
- Butter or cooking spray, for greasing the pan

Instructions:

1. In a shallow dish, whisk together the milk, eggs, Nutella, vanilla extract, and cinnamon.
2. Dip the bread slices into the egg mixture, turning to coat both sides.
3. Heat a lightly greased griddle or frying pan over medium heat.
4. Cook the bread slices for 2-3 minutes per side, or until golden brown and cooked through.
5. Serve immediately with your favorite toppings.

Nutella Crepes

Ingredients:

- 1 cup all-purpose flour
- 2 tablespoons sugar
- 1/4 teaspoon salt
- 2 eggs
- 1 cup milk
- 1/4 cup Nutella
- Butter or cooking spray, for greasing the pan

Instructions:

1. In a large bowl, whisk together the flour, sugar, and salt.
2. In a separate bowl, whisk together the eggs, milk, and Nutella.
3. Add the wet ingredients to the dry ingredients and whisk until just combined.
4. Heat a lightly greased crepe pan or skillet over medium heat.
5. Pour 1/4 cup of batter onto the hot pan for each crepe.
6. Cook for 1-2 minutes per side, or until golden brown.
7. Serve immediately with your favorite toppings.

Nutella Muffins

Ingredients:

- 1 cup all-purpose flour
- 2 tablespoons sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 egg
- 1 cup milk
- 1/4 cup Nutella
- 1/4 cup chocolate chips (optional)
- Muffin liners or cooking spray

Instructions:

1. Preheat oven to 400 degrees F (200 degrees C).
2. Line a muffin tin with muffin liners or spray with cooking spray.
3. In a large bowl, whisk together the flour, sugar, baking powder, baking soda, and salt.
4. In a separate bowl, whisk together the egg, milk, and Nutella.
5. Add the wet ingredients to the dry ingredients

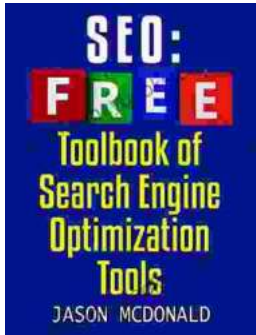


The Ultimate Nutella Cookbook - Delicious and Easy Nutella Recipes: Nutella Snack and Drink Recipes for Lovers of the Chocolate Hazelnut Spread by Martha Stone

★★★★☆ 4.1 out of 5

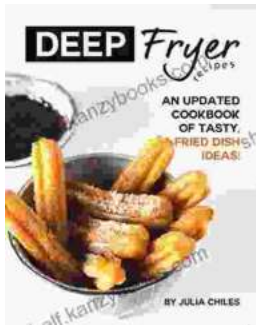
Language : English
File size : 2683 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 73 pages
Lending : Enabled





Unlock the Power of SEO: The Ultimate Almanac of Free Tools, Apps, Plugins, Tutorials, Videos, and Conferences

In today's highly competitive digital landscape, search engine optimization (SEO) has become an indispensable strategy for businesses and individuals...



The Ultimate Guide to Frying: An Updated Cookbook of Tasty Fried Dish Ideas

Are you ready to embark on a culinary adventure that will tantalize your taste buds and leave you craving more? Our updated cookbook, An...