



Chef Fabio's

Nutella Biscuits

Ingredients:

- 2 cup of Flour
- 2 tsp of Baking Powder
- 1 tsp of Salt
- 3 tsp of Butter at room temperature
- 4 tbs of Nutella
- $\frac{1}{4}$ cup of Milk

- Start by combining all of the dry ingredients
- Add Butter and Nutella
- Blend, then add Milk
- Mix and place the dough on top of a floured board and knead few times
- Pat to 1 inch thickness and cut with Biscuits cutter
- Place them in a oven tray
- Bake at 450 for about 15 minutes



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