



Nutella Bundles

DIRECTIONS

- Beat eggs and sugar until fully combined.
- Cut butter into small chunks and add to the egg mixture.
- Add salt and baking powder.
- Mix well until butter is no longer in chunks.
- Add flour, a little at a time.
- If dough is sticky, add a little more flour.
- The above steps can be done with a mixer.
- Turn dough onto a clean and floured surface.
- Knead quickly to form a dough ball that looks smooth.
- Wrap in plastic film and rest in refrigerator for about an hour.
- Preheat oven at 375F.
- When dough is ready, remove from fridge and cut it in two equal parts.
- Make sure your working surface is floured.
- Using a rolling pin dusted with flour, roll out first piece of dough into a circle about 1/8 inch thick.
- Cut out 3" circles.
- Remove extra dough and set aside.
- Place a teaspoon of Nutella in the center of HALF the circles, leaving the other half for the top.
- Lightly moisten the outer edges of each circle that has Nutella with some egg white.
- Gently place a plain circle over a filled one and seal edges by pressing lightly to seal edges with fingertips or a fork.
- Repeat until all dough is used.
- Brush tops with egg white and sprinkle with sparkling sugar.
- Bake at 375F for about 20 minutes or until bottoms are golden.
- Allow to cool before serving since Nutella will be scalding hot.

INGREDIENTS

- 2 1/2 cups flour
- 2/3 cup sugar
- 1 stick butter (8 TBS)
- 2 eggs
- 1/2 tsp salt
- 1 tsp baking powder
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- 1 beaten egg white
- Nutella as needed



NONNA'S TIPS

- I use a stand mixer for the dough but you can easily make it by hand. Just make sure to knead it well until smooth and elastic.
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- You can substitute water for the egg white but some bundles may open at the seams. Also, do not overfill with Nutella. A little goes a long way.
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- Reuse the extra dough after you cut out the circles by kneading it back into a ball. Roll out and repeat until gone.
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- Makes about 20 bundles.