

Homemade Nutella From Spend with Pennies

This homemade chocolate hazelnut spread is as fun to make as it is to find ways to eat it!

Ingredients

- 1 cup whole hazelnuts
- pinch salt
- 4 oz semisweet chocolate chips
- 4 oz milk chocolate chips
- 2 tablespoons powdered sugar or to

Instructions

- 1. Toast the hazelnuts at 375 for 10-12 minutes until fragrant & the skins split
- 2. Place the warm hazelnuts in a kitchen towel and rub vigorously to remove some of the skins (not all of them will come off).
- 3. Transfer to a food processor (while warm) and puree into a paste (like thick peanut butter).
- 4. Melt both types of chocolate chips in the microwave (on 70% power) until smooth, about 1 minute.
- 5. Add in powdered sugar. With the food processor running, slowly add the melted chocolate to the ground nuts (scrape the sides if required). Continue processing until smooth. Add oil to reach desired consistency (optional).
- 6. Pour the mixture into a jar/container (it will thicken slightly upon cooling).

NUTRITION INFORMATION

Calories: 135, Fat: 10q, Saturated Fat: 4q, Cholesterol: 1mq, Sodium: 6mq, Potassium: 91mq, Carbohydrates: 11g, Fiber: 1g, Sugar: 8g, Protein: 2g, Vitamin A: 20%, Vitamin C: 0.5%, Calcium: 21%, Iron: 0.9%

(Nutrition information provided is an estimate and will vary based on cooking methods and brands of ingredients used.)

What's in Store bought Nutella?





Save the Orangutans, Tigers and Rhinos— Don't consume Palm Oil

