

HOMEMADE NUTELLA



Hazelnuts ready to roast.



Homemade "Nutella"!



The Best Part.

It seems there are a hundred different variations for making Homemade Nutella and I'm fairly confident that most of them taste delicious because it's pretty hard to go wrong with the basic flavours here - we're talking chocolate and hazelnut.

Our recipe is easy and makes a yummy spread that's perfect for toast, pancakes, waffles, fruit and more! You can make it with chocolate or cacao.

I'm sure you're going to love our version of this popular hazelnut spread because it's:

- Rich
- Creamy
- Choc-a-holic worthy
- Sweet but not too sweet
- Spreadable
- So easy to do
- Versatile

We ended up making this recipe two different ways - one with a bar of chocolate and another time

with cacao. You could also make it with cocoa. The version with the chocolate bar definitely seemed creamier but using the cacao was also good but in that case we did add 1 1/2 tablespoons of maple syrup to the mixture.

Either way, totally yummy-licious!

Another option that we've not tried but which I've seen others use is to substitute the hazelnuts for walnuts. This means you don't need to roast and remove the skins of hazelnuts so saves time and walnuts generally cheaper than hazelnuts.

WHAT ABOUT USING SWEETENER?

You can also use stevia instead of your usual sweetener. I'm not such a fan of the stevia taste but if you do substitute 1/2 of your sweetener for stevia then you should only taste the taste of the sweetener not the stevia. In this recipe you might start with 1 tablespoon of stevia for the additional sweetener per the notes below as an example. Obviously the aim is to reduce sweetener as much as possible. But if you go too low the first time such that you and/or your children refuse to eat "that homemade stuff" and only want the "normal" then my thoughts are that its better to at least be eating this version that might be a bit high on the sweetener side that to be eating the store bought Nutella with which is nearly 50% sugar and also has vegetable oil.

Totally Yum Home-made "Nutella"



Prep time

15 mins

Cook time

15 mins

Total time

30 mins

Easy and delicious Nutella that's perfect for toast, pancakes, waffles, fruit and more! Can be made with chocolate or cacao.

