



HEALTHY NUTELLA

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INGREDIENTS

0 MINUTES 2 SERVINGS

- 1-2 cups of Raw Hazelnuts
- 1/4 cup of cocoa powder
- 1/2 cup of chocolate soy milk or almond milk
- 1 tbsp of vanilla essence
- 2-4 tbsp of honey

TAGS

#vegan #Nutella #healthy #homemade #snacks #chocolate #oatcakes #soy milk #hazelnuts #protein #baking



1

Put hazelnuts into a baking dish and put into the oven at 200dc for 10-12 minutes.



2



3

Remove skin. Not all of it will come off.





4

Put into blender or food processor until you have a hazelnut butter, adding one or two tablespoons of the milk of your choice if too dry.



5

Add the milk, cocoa powder, honey and vanilla extract until well blended.



6

Store in the fridge and spread on your choice of snack when desired. Mine is on oatcakes here :) Enjoy!

