



# Nutella Knots



## INGREDIENTS:

- 1/2 lb pizza dough
- olive oil
- sea salt
- Nutella
- flour, for dusting

## DIRECTIONS:

- 1 Preheat oven to 375 degrees Fahrenheit.
- 2 On a clean, floured surface, roll out the pizza dough using a rolling pin and slice each dough ball into 10 pieces
- 3 Tie each slice into a knot.
- 4 Add olive oil and sea salt to each knot, allow 15 minutes of proofing
- 5 Place the slices on cookie sheet and bake for about 40 minutes.
- 6 Make sure to rotate the knots so that the darker knots are move to the front and the lighter knots are moved to the back to achieve even coloring
- 7 Cool for 10-15 minutes
- 8 Remove the top twist of each knot to leave a hole for the Nutella to be inserted. Make the hole deeper if needed.
- 9 Squeeze Nutella to the center of each knot through the top twist that was removed, Do not overfill the knots to prevent leakage