

## Nutella / Chocolate Hazelnut-Almond Spread Recipe

Yield: 1.2 lb. (500g)

This homemade Nutella recipe can be kept refrigerated up to 7 days. Try my bread recipes with, Belgian waffles and French macarons!.. The use of this delicious healthy spread is endless and guilt free compare to the commercial one. Check this out:

**Commercial Nutella: 1.2 lb. (500g) / Fat: 8 oz (150g) / Sugar: 9.5 oz (283g) – more than 50%!**

**In a 19 grams serving: Fat 5.8 grams / Sugar 11 grams.**

**Homemade Nutella: 1.2 lb. (500g) / Fat\* ~ 3 oz (95g) / Sugar ~ 2.3 oz (70g).**

**In a 19 grams serving: Fat 3.6 grams / Sugar 2.6 grams.**

\*Healthy, nutritious fats" (mostly from the nuts and cocoa butter as opposed to the commercial one from palm oil essentially).

3 Tbsp (30g) almond, toasted  
2/3 cup (80g) hazelnut, toasted

3/4 cup (200ml) whole milk  
1/4 cup (30g) dried milk  
1 Tbsp (20g) honey  
Pinch of salt

2.5 ounces (75g) Bittersweet chocolate / 60% to 70% cocoa content, melted\*  
2.5 ounces (75g) milk chocolate, melted.

\*The higher the percentage of cocoa, the less sweet the chocolate is and the more flavor you get.

Place your hazelnut-almond spread in the refrigerator to solidify before using.