

Homemade Nutella Recipe

Did you know that the actual Nutella is mostly comprised of sugar and oil, while hazelnuts only account for 13%. Try making homemade Nutella which is made with healthy ingredients and is a healthier version of the Nutella which we get in the market.

Ingredients:

- 1 cup raw hazelnuts (150g)
- 1/2 tsp pure vanilla extract
- 3 tbsp organic cocoa powder
- 8-9 soaked and pitted dates
- 1 tbsp honey
- 1/4 tsp salt
- optional: 2 tsp oil for extra smoothness

Instructions:

- Roast hazelnuts for 15 minutes at 180 C and let them cool down.
- Rub them together in a paper towel to get the skins off.
- Soak dates in hot water for 5-15 minutes depending on how soft they are.
- In food processor, blend the nuts until they've turned to butter, then add all other ingredients and blend a long time until it's smooth like Nutella!

