

RECIPE



Chocolate Hazelnut Spread, Toasted Hazelnuts and Pretzel Crisps

Ingredients

Chocolate Hazelnut Spread

- 2 cups whole raw hazelnuts
- 1 cup powdered sugar
- ¼ cup unsweetened cocoa powder
- 2 to 3 tablespoons vegetable oil
- ½ teaspoon vanilla extract

1 cup hazelnuts, coarsely chopped

1 package of Plain Pretzel Crisps

Preheat oven to 350°. Place the 2 cups of whole hazelnuts on a baking sheet. Toast nuts until dark, about 15 minutes. Stir nuts halfway through the baking. Wrap the cooled hazelnuts in a dish towel, and rub together to take the skins off. Don't worry if you don't get all the skins off.

Process nuts in a food processor until they have ground into a paste, about 5 minutes. Add the sugar, cocoa, and vanilla. Process. Slowly drizzle in 2 tablespoons of vegetable oil. If this amount is enough to make it spreadable stop here, otherwise add 1 additional tablespoon of oil. Keep in refrigerator in an airtight container for 1-2 months.

Place the coarsely chopped hazelnuts on a baking sheet. Toast in the 350° oven for 8 to 10 minutes. WATCH CAREFULLY.

Pour the Chocolate Hazelnut spread in a bowl and the cooled toasted hazelnuts in another bowl. Dip the Pretzel Crisps in the spread first and then the toasted nuts!!

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