

Nutella Buns for Princess Laia

- 1 cup Nutella
- 1-1/2 cups whole milk, room temperature
- 1 packet instant yeast
- 3 cups all-purpose flour
- ½ cup cocoa powder
- ¼ cup sugar
- ½ teaspoon cinnamon
- Pinch of salt
- 1 cup powdered sugar
- ¼ cup cocoa powder
- 2 -3 tablespoons milk

1. In a small bowl, stir together the milk and yeast. Set aside.
2. In the bowl of the Bosch with the dough hook attachment, stir together the flour, cocoa powder, sugar, cinnamon, and salt. Add in the milk yeast mixture until combined, kneading until smooth. Cover with a cloth and let rest for 15 minutes.
3. Prep a baking dish by greasing it with buttered parchment, and preheat the oven to 350 degrees
4. On a floured surface roll out the dough to a large rectangular shape. Spread the Nutella evenly over the surface, leaving a border on all sides.
5. Tightly roll up the dough, cut off the end pieces and slice the rest into 2-inch rolls.
6. Place the rolls into the prepped pan and bake for 18-20 minutes. Let cool slightly.
7. In a small bowl, stir together the powdered sugar, cocoa powder, and milk. Drizzle over the buns to serve.

