Nutella Bread

1 package (1/4 ounce) active dry yeast

1/4 cup warm water (110° to 115°)

3/4 cup warm whole milk (110° to 115°)

1 large egg

1/4 cup butter, softened

1/4 cup granulated sugar

1 teaspoon salt

3-1/4 to 3-3/4 cups all-purpose flour

3/4 cup nutella spread​

Confectioners' sugar

Dissolve yeast in warm water until foamy.

In another bowl, combine milk, egg, butter, sugar and salt; add yeast mixture and 3 cups flour. Beat on medium speed until smooth, about 1 minute.

Stir in enough remaining flour to form a soft dough.

Placed in a greased bowl, cover and let rise in a warm place for 1 hour.

​Punch down dough. Turn onto a lightly floured surface; divide into four portions.

Roll one portion into a 12-in. circle.

​Spread with 1/3 of of nutella.

Repeat 2 more times. Finish with a dough circle.

Place a 2 1/2" circle in center of dough. Cut 16 slices to the center of glass.

Twist each triangle two times - alternating directions. Cover and let rise 1 hour.

Bake 18 minutes at 375.

Dust with powdered sugar.