Itty Bitty Nutella Cakes

Description

These are hilariously, deliciously, unbelievably, shockingly, crazily easy to make.

Emphasis on hilariously and deliciously.

It basically tastes like…well, an itty bitty Nutella cake!

And here's the great part: you can make a whole bunch ahead of time and store them in an airtight container in the freezer. It only takes a few minutes for them to thaw, and they taste yummy cold.

You can also use jarred lemon curd.

Or a combo of jam and curd.

Just be sure to freeze them before spreading the Cool Whip on, or you'll have a messy mess.

The jam version can get a little sweet

So when in doubt…stick to Nutella!

Have fun with these, guys. They're fun for kiddo birthday parties or just for a quick after-dinner treat. The Nutella catapults them into…well, into Nutella Land. And that, as we know, is a wonderful land to visit.



Summary

Yield: 6
Source: Pioneer Woman
Prep Time: 20 minutes
Category: Desserts
Cuisine: American
Tags: new pdf

Ingredients

- 1 whole store bought angel food cake or pound cake
- 1 nutella
- 1 cool whip

Instructions

Itty Bitty Nutella Cakes

Slice the angel food cake (rectangular) in half lengthwise.

Use a round or square cutter to cut out pieces (or cut squares freehand).

Cut pieces in half through the middle so that they are the same shape, but shorter.

Spread Nutella on three thin slices of cake.

Stack on top of one another and set on a dish in the freezer for 30 minutes, or until the Nutella is very set.

Remove from the freezer and ice with soft Cool Whip, then place back into the fridge to harden the Cool Whip, about 30 more minutes. (Or you can serve it immediately.)

Make the cakes ahead of time, then store in the fridge in an airtight container.

To serve, just pull them out five to ten minutes before you need them!

(Perfect for quick little birthday celebrations.)