

Fried Nutella Dumplings

As I've mentioned in other posts, dessert is my weakness. I mean just like at my DESSERT POSTS. So good, right? If I could make a new dessert every day, I probably would. But, I try to limit our sweets to once or twice a week. And the truth is that as a busy mom, I don't always have time for complicated desserts anymore.

When it comes to sweets in my house, there are a few things that we're all a bit addicted to. nutella is one of them. Easy Nutella desserts, like these Fried Nutella Dumplings, are a new favorite of mine. I never knew all of the baking possibilities Nutella held until recently. Now I can't believe I ever thought it was just for dipping pretzels. There are so many easy Nutella recipes out there; I could make a new one every day.



Fried Nutella Dumplings

These take the award for easiest and most delicious Nutella dessert so far!

Three ingredients. That's it. Three ingredients to absolute melt-in-your-mouth Nutella perfection. And one of those ingredients is the oil for frying, so really the only two ingredients in these dessert dumplings are Nutella and croissant dough.

I made these Fried Nutella Dumplings in canola oil. It's the lightest of the frying oils, so it doesn't have a flavor that will absorb into the croissant dough. Vegetable oil will be another option if you don't have canola oil on hand.

On another note...why aren't breakfast dumplings a more popular thing? I can only imagine the possibilities of other breakfast dumpling recipes. A fun dessert activity would actually be to make a variety of breakfast dumplings. Yum...

Anyway, as far as easy Nutella recipes go, I don't think it can get any easier than these fried Nutella dumplings. For some extra sweetness, I like to top these Nutella dumplings with powdered sugar.

Dessert dumplings are best enjoyed warm, so make sure to eat these within a few minutes of coming out of the fryer. You want to enjoy the warm, melty Nutella center and the dough tastes best fresh out of the fryer.

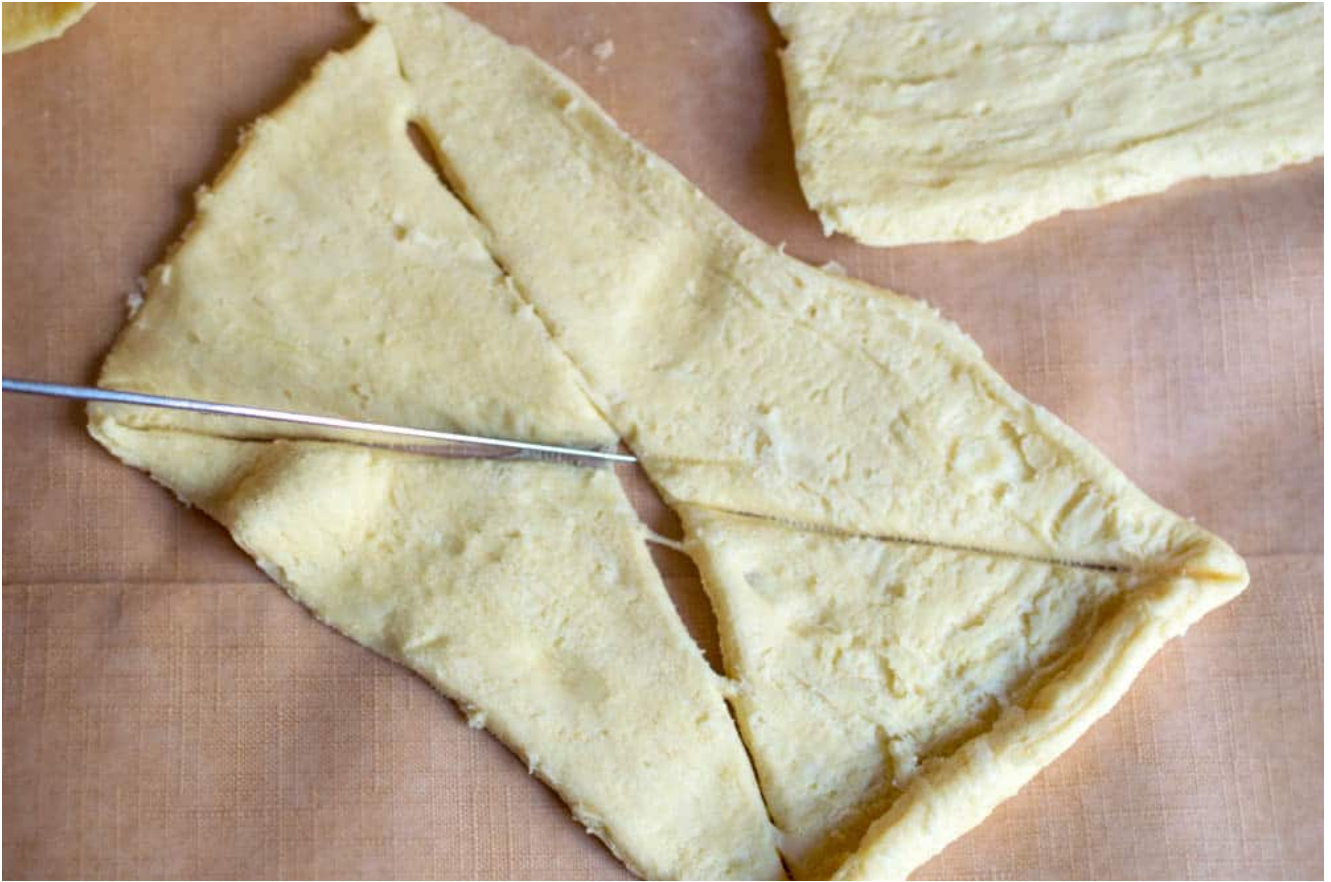
If you're looking for your next Nutella dessert recipe, definitely give these Fried Nutella Dumplings a go!

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How to Make Fried Nutella Dumplings



Unroll croissants and pull apart each triangle. This is the part that kids love to help with!



Cut each triangle croissant dough into two.



Spread and roll dough into a square shape.



Add a teaspoon of Nutella to the center of each dough square; this creates a pocket of yumminess!



Seal the edges around the Nutella, forming a dough ball. Pinch the edges with your fingers to try to prevent any Nutella from leaking out the sides.



Place on parchment paper on a pan. Place in the freezer for 5 – 10 minutes. It doesn't need to be a long time, just enough to set up the croissants and Nutella.

TIP: One important thing to note is that these should be chilled before frying. It helps the Nutella to solidify and not turn to liquid the second it hits the fryer and no one wants that!



Place dumplings in a frying pan of hot canola oil. Make sure to use new oil so that the flavor of anything fried previously does not ruin the taste of the dumplings.



Fry dumplings until golden brown on the outside. It's perfectly normal for you to start drooling from excitement at this point!



Drain dumplings on a paper towel.



Top with powdered sugar or any other toppings you want to try.

You could even eat them plain if that is what you prefer.
There are no wrong answers here. ☐



Now it's time to sink your teeth into these decadent sweet dumplings! I need to warn you that this is where you fall in love!



Fried Nutella Dumpling Variations:

Yummy, aren't you starving for chocolate dumplings after seeing all these delicious photos? Enjoy these easy dumplings all kinds of ways by making a few adjustments. Here are some divine ideas you should really try:

- **Marshmallows** – What goes better with Nutella than marshmallows? Nothing, just place a few mini marshmallows in the center of the dumpling for an extra sweet treat.
- **Strawberry Preserves** – I love the flavors of strawberry preserves drizzled over the top of the homemade dumplings. You could also dip the dumplings into the strawberry jam or jelly too.
- **Frosting** – Make a basic cream cheese frosting and keep

it more watered down. Then lightly drizzle over the dessert dumplings. So good!

- **Nuts** – Crush some peanuts, pecans, almonds, or cashews. Then add a little bit of frosting and top with some nut pieces. It adds an amazing crunchiness! Try it!
- **Cinnamon/Sugar** – After frying the dessert dumplings carefully roll them around in cinnamon and sugar. This is what you will dream about from now on!
- **Raspberry Jam** – Much like strawberries, raspberries will go wonderfully with this chocolate dumpling recipe. They are so flavorful, and you can't get enough.

What Is Nutella?

If you haven't tried or heard of Nutella, then it's time to get you informed on this fantastic dessert spread! In America, we are accustomed to eating peanut butter on everything, but in Italy, they use this delicious spread instead. Made of roasted hazelnuts, cocoa (that's where it gets that yummy chocolate flavor), and milk. It has a subtle hint of hazelnuts, and it is super creamy! You can use Nutella for just about anything you can think of. Here are my go to snack options:

- **Graham Crackers** – Spread a little bit of Nutella on some graham crackers and it will become your new favorite snack!
- **Apples** – The crunchiness and tartness of apples paired with Nutella are a match made in food heaven!
- **Strawberries** – Why go to the trouble of making chocolate covered strawberries when you can just dip them in this chocolate spread!
- **Bread** – Make a sandwich with Nutella and your favorite bread. It is especially amazing when paired with cinnamon swirl bread! Holy yum!
- **Ice Cream** – Oh my goodness! Put a little bit of decadent Nutella into your ice cream because it's a life changer.

For real!

Pretty much anything that you would slather peanut butter on is a great candidate for Nutella. Seriously, try it on everything because it's that amazing.

How Long Does Nutella Last?

Just like all good things, even Nutella doesn't last forever! Don't worry; you can always buy more though. ☐ Typically, once you purchase a jar of Nutella it's still edible for a couple of months after the date printed on it if it's been unopened. Once you open the jar of Nutella to make something like this easy chocolate dumplings recipe, it's only good for up to 1 month after the sell by date.

One way to tell if Nutella isn't good anymore is by the texture. When you first open a jar, it is creamy and dark colored. If you notice that it has hardened, and has become dry then you know it's passed it's prime.

Another surefire way to tell if the creamy chocolate spread has spoiled is if it smells awful! Once you open it and you catch a whiff, you won't want to eat it. Discard it and get a new one.

Never store Nutella spread where it is overly warm or bright. It really needs to be kept in a cool, dry place. I prefer to stash it in the pantry, but if you don't have a pantry, any cabinet will do.

TIP: Never, ever refrigerate a jar of Nutella. The texture and flavor will diminish quickly, and you won't like it. If it is an ingredient in a recipe, like these fried dumplings, then you are okay.

It's essential not to dip any other food into the jar to eat it. Always use a clean spoon or knife to get out what you want because otherwise, you could introduce contaminants that will

cause bacteria to grow.

How To Store Leftover Dessert Dumplings

If by some miracle you don't devour every bite of these tasty Nutella dumplings you are in luck because you can save the leftovers. The best thing to do is to store them in an airtight container in the fridge for up to 2 days. If you know that they need to be kept longer than that, I would put them in the freezer instead. They will only last about one month in the freezer. Once frozen, the texture may not be exactly the same, but this chocolate dumpling recipe calls for the Nutella to be in the center, so it's protected a little bit.

To thaw fried dumplings, put them in the fridge overnight. Once you are ready to serve, they are best if you bake them in the oven for a few minutes. I recommend 325 degrees for 10 minutes or so. You just want them to be warm, not cook them. Otherwise, they may dry out and won't be as good.

Additionally, you can microwave them on a plate covered with a paper towel. They will heat up fast, so only go about 30 seconds at a time. You don't want to have a Nutella explosion all over the microwave!

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DESCRIPTION

Fried Nutella Dumplings are a **Nutella dessert recipe** that's quick, easy and oh-so-good. Made with only 3 ingredients, these dessert dumplings are guaranteed to be a hit!

INGREDIENTS

- 1 can croissant dough
 - Nutella
 - Canola oil, for frying
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INSTRUCTIONS

1. Heat oil over medium heat.
 2. Unroll croissant dough.
 3. Break apart seams.
 4. Cut each triangle into two.
 5. Stretch and shape dough into a square-ish shape.
 6. Add about a teaspoon of nutella to the center.
 7. Pull edges over and press seams to close.
 8. Place on a waxed paper covered tray and place in freezer for 5 minutes.
 9. Fry dumplings until golden brown on all sides.
 10. Drain on paper towels.
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NOTES

Optional: Sprinkle with powdered sugar.