Italian Nutella Crumb Cake (Sbriciolata alla Nutella)

Prep: 15 min | Cook: 30 min | Total: 45 min + cooling | Servings: 8–10

Ingredients

For the crumb dough

• 2½ cups (300 g) all-purpose flour

• ½ cup (100 g) granulated sugar

• 7 tablespoons (100 g) unsalted butter, melted and slightly cooled

• 1 large egg

• 1 packet Italian vanilla powder (vanillina), or 1 teaspoon vanilla extract

• 1 packet Italian baking powder (lievito per dolci, 16 g), approximately 4 teaspoons

• 1 pinch of salt

For the filling

• 1■ cups (400 g) Nutella chocolate-hazelnut spread

Optional

• Powdered sugar, for dusting

Instructions

1. Prepare the crumb dough. In a large bowl, combine the flour, sugar, vanilla, baking powder, and salt. Add the egg and melted, slightly cooled butter. Mix with your fingertips or a fork until coarse, uneven crumbs form. Do not knead into a smooth dough.

2. Prepare the pan. Preheat the oven to 400°F (200°C), conventional/static setting. Butter a 9-inch (22–23 cm) round baking pan. Spread a little more than half of the crumb mixture over the bottom and gently press it into a compact base. Reserve the rest.

3. Add the filling. If necessary, warm the Nutella in a microwave-safe bowl for 10–15 seconds, just until spreadable. Spoon it over the base and spread evenly, leaving a small border around the edges.

4. Add the topping. Scatter the remaining crumb mixture evenly over the Nutella. Do not press down firmly.

5. Bake. Bake on the middle rack for approximately 30 minutes, until lightly golden. Check after 25 minutes to avoid overbrowning; loosely cover with foil if needed.

6. Cool and serve. Allow the cake to cool completely in the pan so the filling sets. Transfer carefully to a serving plate, dust with powdered sugar if desired, and slice.

Tip

For the characteristic sbriciolata texture, keep the dough crumbly and let the cake cool completely before cutting.