



INGREDIENTS

- 150g cold salted butter
- ¾ cup dark brown sugar
- ⅔ cup chopped hazelnuts
- 3 cups self-raising flour, plus extra for dusting
- 1¼ cups milk

Hazelnut & Butterscotch Pull-aparts

This recipe is one of the quickest and easiest I know - yet looks fabulous and tastes delicious - that's my kind of cooking! Best of all, you can use this technique to make any flavour pull-aparts, sweet or savoury. Replace hazelnuts with any other nut, add dried fruit or chopped chocolate if you like. For savoury pull-aparts, omit the sugar, rub half the butter into the flour and combine the rest with garlic, herbs or any other seasoning to spread over the dough. With the sweet pull-aparts, try a glass of Ratafia de Champagne, a slightly sweet fortified wine made from the second pressing of Champagne grapes. Happy experimenting!

Serves 10

METHOD

1. Preheat oven to 220°C.
2. Soften half the butter (75g) and combine it with half the sugar.
3. Spread over the base of a 20cm greased cake tin and sprinkle nuts on top.
4. Cut half the remaining butter (about 40g) into small pieces and, using the tips of your fingers, rub it into the flour.
5. Stir in 1 cup of the milk, adding a little more at a time if needed to form a firm dough, you may not need it all.
6. Tip onto a lightly floured bench and pat into a rectangular shape.
7. Gently roll and pat into a neat 25cm x 30cm rectangle.
8. Melt remaining butter, drizzle over the dough and brush out to the edges.
9. Sprinkle evenly with remaining sugar.
10. Roll firmly, from the long side, into a Swiss roll.
11. Cut into 10 slices and arrange in the cake tin in a single layer, cut side up.
12. Bake for 20-25 minutes, until well-coloured, then remove from oven and turn out onto a serving plate. Spread any topping left in the tin over the top.
13. Pull apart and serve warm, with extra butter if you like (though I don't think it needs it).