



NUTELLA COOKIES

SERVINGS 12

PREP TIME 05 min

COOK TIME 10 min

INGREDIENTS

- 3/4 cup nutella
- 3/4 cup self rising flour
- 1 large large egg

DIRECTIONS

1. Gather the ingredients. Preheat oven to 350 F. Line baking sheets with parchment paper and set aside.
2. In a medium bowl, combine the Nutella, flour, and egg. Stir until completely combined. If the dough is too soft, it can be refrigerated until easy enough to handle.
3. Roll into 1-inch balls and place 2 inches apart on the prepared baking sheets. Bake in the pre-heated oven for 8-10 minutes.
4. Remove the baking sheets from the oven and allow the cookies to cool and set on the sheets for 5 minutes. Transfer the cookies to a wire rack to cool completely.

