



3-INGREDIENT NUTELLA FUDGY DROPS

SERVINGS 12



PREP TIME 5 mins.

BAKE TIME 10 mins.

INGREDIENTS

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

DIRECTIONS

1. **Preheat & Prepare:** Preheat your oven to 350°F (175°C). Line a large baking sheet with parchment paper or a silicone baking mat.
2. **Combine Ingredients:** In a medium mixing bowl, whisk the large egg until uniform. Add the Nutella and self-rising flour.
3. **Mix the Dough:** Mix with a sturdy spatula or wooden spoon until a cohesive, smooth dough forms and no dry streaks of flour remain. (The dough will be thick, soft, and slightly glossy.)
4. **Portion & Shape:** Divide the dough into 12 equal portions (about 1 tablespoon per cookie). Gently roll each portion between your palms into a smooth ball and place them onto the prepared baking sheet, leaving about 2 inches of space between each. Lightly press the top of each ball with your fingers or the back of a spoon to slightly flatten.
5. **Bake:** Bake for 10 minutes. The edges should be set while the centers remain soft and slightly puffy.
6. **Cool:** Remove from the oven and let the cookies rest on the warm baking sheet for 5 minutes to set before transferring them to a wire rack to cool completely.

