



NUTELLA® COOKIES



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Baked goods remain moist for longer
- Quick and easy preparation



10



easy

Tips

Use maple syrup instead of honey.

INGREDIENTS FOR 20 SERVINGS

125 g QimiQ Cream Base

170 g Butter, melted

70 g Honey

250 g Nutella®

160 g Flour

0.5 package Baking powder

METHOD

1. Mix the QimiQ Sauce Base together with the melted butter, honey and Nutella®.
2. Add the flour and baking powder and knead well.
3. Place the mixture onto some cling film and form into a roll. Chill for approx. 2 hours.
4. Preheat the oven to 160 °C (conventional oven).
5. Cut the chilled cookie mixture into slices and place onto a baking tray lined with baking paper. Bake in the preheated oven for approx. 12-15 minutes.