



# NUTELLA® COOKIES



## QimiQ BENEFITS

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



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easy

## Tips

Use maple syrup instead of honey.

## INGREDIENTS FOR 20 SERVINGS

**125 g** QimiQ Sauce Base

**170 g** Butter, melted

**70 g** Honey

**250 g** Nutella®

**160 g** AP 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 320 °F (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.