



# Nutella Roll Cookies

## INGREDIENTS

- 4 cups (500 gr) all-purpose flour
- 1 Tbsp baking powder
- 3/4 cup (100 gr) powdered sugar
- 1 cup butter (2 sticks)
- 2/3 cup milk
- 1 3/4 cups Nutella spread
- 1 tsp vanilla extract

## DIRECTIONS

1. Process together the flour, baking powder, powdered sugar, vanilla and butter in short pulses using a stand mixer with a paddle attachment (or a food processor) until you get a flaky mixture.
2. Add the milk and continue processing using short pulses, just until the dough is formed.
3. Heat the oven to 350F.
4. Divide the dough into 3 equal parts. Roll out each on a floured board with a floured rolling pin into a rectangle, about 1/4" thick.
5. Spread the Nutella evenly (heat it up in the microwave for 10-15 seconds until soft) on each rectangle.
6. Roll each into a slightly flattened log.
7. Place the logs, seam side down, on a large baking sheet lined with parchment paper.
8. Make sure to space them apart so that they get evenly baked on all sides.
9. Mark indentations on each log, 1" apart, with the dull side of a knife.
10. This step will make cutting the baked logs much easier.
11. Make sure NOT to cut into the filling or the Nutella will come out during baking.
12. Bake for 25-35 mins, until golden. Do not over bake.
13. Cool for 30 minutes.
14. Sprinkle with powdered sugar. Carefully slice the logs at the indentation marks using a sharp serrated knife.
15. Serve or store in sealed container at room temperature.



## NONNA'S TIPS

- This recipe makes between 50 to 70 cookie slices. Don't make slices too thin or the cookies will crumble.
- Remember to soften the Nutella in the microwave before spreading.
- Keep your hands, your rolling pin and your surface well floured to make process easier.