



Nutellotti Cookies



20 cookies

INGREDIENTS

- 3/4 cups Nutella (180 gr), room temperature, plus more for decorating tops
- 1 egg
- 1 cup plus 1 tbsp flour 00 (150 gr), sifted

DIRECTIONS

1. Beat the egg into a medium bowl.
2. Add Nutella and stir well until fully incorporated.
3. Add sifted flour, a little at a time while stirring with a whisk.
4. When all the flour is well absorbed, remove whisk and use a spatula to continue mixing until a smooth dough is formed. Make into a ball.
5. Wrap with film and place in the refrigerator for 30 minutes.
6. Heat oven to 375.
7. Line a baking sheet with parchment paper.
8. Take the dough out of the fridge and unwrap.
9. Pinching a walnut size piece of dough, place in the palm of your hand and roll into a small ball.
10. If the dough is sticky, lightly grease your hands with oil.
11. Place ball on lined baking sheet. Repeat with all.
12. Before baking, make a little indentation in the middle of each cookie by using your thumb.
13. This step will slightly flatten each cookie.
14. Bake for 10 minutes. Remove from oven.
15. Cookies will be soft (as in brownies).
16. Allow cookies to cool on a cooling rack.
17. While cookies are cooling, place 4 tablespoons of Nutella in a pastry bag with a star tip.
18. Squeeze a little Nutella in each little well, making sure there's a tip at the top.
19. Makes approximately 20 cookies.



NONNA'S TIPS

- If you have a food scale (which I highly recommend), weigh the ingredients instead of measuring. It will be more precise, making the resulting dough perfect.
- I use 00 flour from Italy. It's a lighter flour, more appropriate for sweets. You can substitute with all purpose flour.
- Make sure not to over bake cookies or they will be crumbly. This recipe is like an Italian version of brownies and, therefore, the cookies should still be soft when you take them out of the oven.
- You may sprinkle chopped hazelnuts over the tops, after you have finished filling the cookies with Nutella.